

# Altbielitzer Stout Ordnung

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **32.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (42%)	85 %	7
Grain	płatki owsiane	0.5 kg (8.4%)	60 %	3
Grain	Prażone ziarna jęczmienia Viking Malt	0.5 kg (8.4%)	70 %	1084
Grain	Weyermann - Wiedeński	1 kg (16.8%)	79 %	8
Grain	Płatki pszeniczne	0.5 kg (8.4%)	60 %	3
Grain	Abbey Malt Weyermann	0.5 kg (8.4%)	75 %	45
Grain	Caraaroma - Weyermann	0.2 kg (3.4%)	78 %	400
Grain	Weyermann - Carawheat	0.1 kg (1.7%)	77 %	110
Grain	Żytni - Viking Malt	0.15 kg (2.5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	10.5 %
Aroma (end of boil)	Perle	20 g	10 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafeAle s-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	30 min