

# Enceladus (Dry Stout)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **46**
- SRM **42.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Słód Pale Ale	4 kg (77.7%)	79 %	6
Grain	Strzegom - Słód czekoladowy	0.4 kg (7.8%)	68 %	1200
Grain	Strzegom - Słód karmelowy	0.3 kg (5.8%)	68 %	600
Grain	Castle Malting - Słód Black	0.3 kg (5.8%)	73.5 %	1350
Grain	Bestmalz - Słód zakwaszający	0.15 kg (2.9%)	72 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus - USA	10 g	60 min	15.7 %
Boil	Zeus - USA	15 g	30 min	15.7 %
Boil	Zeus - USA	15 g	15 min	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---