

Spalony - Burnt Stout

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **28**
- SRM **46.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (53.3%) | 80 % | 5 |
| Grain | Caraaroma | 0.25 kg (6.7%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (6.7%) | 68 % | 1000 |
| Grain | Jęczmień palony | 0.75 kg (20%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.25 kg (6.7%) | 80 % | 2 |
| Grain | Żytni | 0.25 kg (6.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Dry Hop | lunga | 5 g | 10 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |