

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