

# Stototout

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **36.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt                     | 4 kg (61.5%)  | 80 %  | 5    |
| Grain | Jęczmień palony                          | 0.2 kg (3.1%) | 55 %  | 985  |
| Grain | Weyermann -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (4.6%) | 73 %  | 1001 |
| Grain | Płatki owsiane                           | 0.5 kg (7.7%) | 60 %  | 3    |
| Grain | Caraaroma                                | 0.3 kg (4.6%) | 78 %  | 400  |
| Grain | Monachijski typ II<br>20-25 EBC Weyer    | 0.5 kg (7.7%) | 80 %  | 20   |
| Grain | Carahell                                 | 0.5 kg (7.7%) | 77 %  | 26   |
| Grain | Carafa III                               | 0.2 kg (3.1%) | 70 %  | 1034 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 60 g   | 10 min   | 4 %        |
| Dry Hop             | Sybilla           | 42 g   | 5 day(s) | 6.2 %      |
| Boil                | Cascade PL        | 30 g   | 30 min   | 8 %        |
| Boil                | Marynka           | 15 g   | 30 min   | 8.7 %      |

## Yeasts

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