

# Stout 12 HB

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **33.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **60 C**, Time **60 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

| Type    | Name  | Amount      | Yield | EBC  |
|---------|---|-------------|-------|------|
| Grain   | Strzegom Pale Ale                             | 2 kg (80%)  | 79 %  | 6    |
| Adjunct | płatki jęczmienne                             | 0.2 kg (8%) | 60 %  | 4    |
| Grain   | Jęczmień prażony<br>Viking Malt<br>(Strzegom) | 0.2 kg (8%) | 63 %  | 985  |
| Grain   | Strzegom<br>Czekoladowy ciemny                | 0.1 kg (4%) | 68 %  | 1200 |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Styrian Cardinal | 7.5 g  | 60 min | 10 %       |
| Boil    | Tradition        | 7.5 g  | 15 min | 5.5 %      |
| Boil    | Tradition        | 7.5 g  | 1 min  | 5.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- cardinal zamiast 15g -> 7.5 (zmniejszenie goryczki)  
*Dec 2, 2023, 12:46 PM*