

# Stout

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **41**
- SRM **32.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (65.1%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (16.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.22 kg (7.2%)	68 %	1200
Grain	Płatki owsiane	0.25 kg (8.1%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.1 kg (3.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	junga	15 g	60 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa