

Stout #2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **27.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **385 liter(s)**
- Total mash volume **495 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **385 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **347.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	100 kg (90.9%)	80 %	5
Grain	Carafa III	5 kg (4.5%)	70 %	1300
Grain	Strzegom Barwiący	5 kg (4.5%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	500 g	60 min	5.1 %
Boil	East Kent Goldings	500 g	30 min	5.1 %