

Stout 2023

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **19.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (66.1%) | 80 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (6.6%) | 79 % | 16 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.2 kg (3.3%) | 80 % | 3 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 400 |
| Grain | Pszeniczny | 0.2 kg (3.3%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.15 kg (2.5%) | 70 % | 837 |
| Grain | płatki jęczmienne | 0.4 kg (6.6%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.9 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 3.7 % |

Yeasts

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