

# STOUT 5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **38.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC  |
|-------|------------------------------------|---------------|-------|------|
| Grain | Castle Malting-Maris Otter         | 5 kg (75.8%)  | 80 %  | 6    |
| Grain | Weyermann - czekoladowy pszeniczny | 0.6 kg (9.1%) | 65 %  | 1000 |
| Grain | Płatki owsiane                     | 0.5 kg (7.6%) | 70 %  | 3    |
| Grain | Castle Malting - Cara Gold         | 0.3 kg (4.5%) | 77 %  | 120  |
| Grain | Weyermann - Carafa II special      | 0.2 kg (3%)   | 65 %  | 1100 |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Chinook (USA) | 30 g   | 60 min | 12.1 %     |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Lallemand-LalBrew Windsor Ale | Ale  | Slant | 160 ml | ---        |

FERMENTACJA W 20°C- 12 PSI

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                    | Amount | Use for   | Time     |
|--------|-------------------------|--------|-----------|----------|
| Fining | whirlfloc tabletki      | 1.5 g  | Boil      | 10 min   |
| Flavor | Prażone ziarna kakaowca | 200 g  | Secondary | 7 day(s) |

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-65  
Mg-10  
Na-55  
Cl-70  
S04-95  
HCO3-150  
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