

# STOUT

- Gravity **12.3 BLG**
- ABV ---
- IBU **47**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (76.6%)	79 %	6
Grain	Barley, Flaked	0.4 kg (8.5%)	70 %	4
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (5.3%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.25 kg (5.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %
Boil	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	200 ml	Safale