

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 |