

Stout Dom3II V1

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **29**
- SRM **36**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.67 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------|------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | CaraBody Viking Malt | 1 kg (15.4%) | 78 % | 8 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.6%) | 72 % | 300 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.6%) | 70 % | 400 |
| Grain | Jęczmień prażony Viking Malt | 0.2 kg (3.1%) | 65 % | 900 |
| Dodany w 70 minucie | | | | |
| Grain | Strzegom Barwiący | 0.2 kg (3.1%) | 67 % | 1300 |
| Dodany w 70 minucie | | | | |
| Sugar | Cane (Beet) Sugar | 0.5 kg (7.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 35 g | 40 min | 6.9 % |
| Boil | Sybilla | 25 g | 20 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| Hybride Ale Yeast | Ale | Dry | 10 g | Gozdawa |