

# 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