

## Stout konkursowy 1/2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **31.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC  |
|-------|--------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt     | 2.75 kg (71.4%) | 80 %  | 6.5  |
| Grain | Barley, Flaked           | 0.5 kg (13%)    | 70 %  | 4    |
| Grain | Strzegom Karmel 150      | 0.15 kg (3.9%)  | 75 %  | 150  |
| Grain | Jęczmień palony          | 0.3 kg (7.8%)   | 55 %  | 1300 |
| Grain | Słód Chocolate (Fawcett) | 0.15 kg (3.9%)  | 73 %  | 1200 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.4 %      |
| Boil    | East Kent Goldings | 10 g   | 20 min | 5.4 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |