

Stout Małopolski

- Gravity **15.2 BLG**
- ABV ---
- IBU **46**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 7.5 kg (78.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 1.25 kg (13.1%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (4.2%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.4 kg (4.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Marynka | 35 g | 20 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 65 g | 0 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 65 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Other | Płatki dębowe | 50 g | Secondary | 14 day(s) |
| Flavor | Cukier muscovado | 300 g | Boil | 20 min |