

## Stout na próbę

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **40.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (23.5%)	79 %	16
Grain	Jęczmień palony	0.25 kg (5.9%)	55 %	985
Grain	Czekoladowy	0.5 kg (11.8%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7 %
Boil	Marynka	10 g	15 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa