

## Stout\_red

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **29.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5
Grain	Viking red Active	1 kg (16.7%)	79 %	30
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59
Grain	Jęczmień palony	0.5 kg (8.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	30 g	60 min	9.2 %
Boil	Oktawia	20 g	5 min	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	10 min