

# stout1

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- Gravity **13 BLG**
- ABV ---
- IBU **33**
- SRM **34.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa	0.25 kg (5.1%)	70 %	664
Grain	Pale Ale	3 kg (60.6%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.1%)	68 %	1000
Grain	Monachijski	1 kg (20.2%)	80 %	16
Grain	Pszeniczny	0.25 kg (5.1%)	85 %	4
Grain	dzony	0.2 kg (4%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Boadicea	50 g	70 min	6 %