

# stoutfactor

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **66**
- SRM **37**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (77.9%)	78 %	6
Grain	Carafa III	0.1 kg (2.6%)	70 %	1034
Grain	Chocolate Malt (UK)	0.1 kg (2.6%)	73 %	887
Grain	Fawcett - Pale Chocolate	0.2 kg (5.2%)	71 %	600
Grain	Briess - Black Malt	0.1 kg (2.6%)	55 %	985
Grain	Carahell	0.1 kg (2.6%)	77 %	26
Grain	Platki owsiane	0.25 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Fuggles	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis