

## Try stout 2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **24.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- 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**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	4.7 kg (78.3%)	82 %	5
Grain	Strzegom Monachijski typ I	0.45 kg (7.5%)	79 %	16
Grain	Płatki jęczmienne	0.1 kg (1.7%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.3%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Płatki owsiane	0.35 kg (5.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---