

# Wiejski Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **29.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (87.5%)	81 %	4
Grain	Fawcett - Pale Chocolate	0.8 kg (10%)	71 %	600
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Czarny bez	200 g	Boil	10 min