

Low ABV Stout

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **16**
- SRM **63.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **76 C**, Time **60 min**

Mash step by step

- Heat up **4.7 liter(s)** of strike water to **89.4C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1 kg (44.4%)	83 %	6
Grain	Platki owsiane	0.2 kg (8.9%)	85 %	3
Grain	Simpsons - Coffee Malt	0.25 kg (11.1%)	74 %	296
Grain	Castle Malting Wheat Black	0.8 kg (35.6%)	1 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	13.6 %
Aroma (end of boil)	Galaxy	45 g	0 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis