

# Staucik

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **37**
- SRM **28.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.73 kg (53.8%)	81 %	4
Grain	Briess - Pale Ale Malt	1 kg (14.4%)	80 %	7
Grain	Pszeniczny	1 kg (14.4%)	85 %	4
Grain	Biscuit Malt	0.5 kg (7.2%)	79 %	45
Grain	Simpsons - Coffee Malt	0.2 kg (2.9%)	74 %	500
Grain	Strzegom pszenica prażona	0.3 kg (4.3%)	70 %	1000
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	5 g	---