

# Stout 12 HB

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **33.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (80%)	79 %	6
Adjunct	płatki jęczmienne	0.2 kg (8%)	60 %	4
Grain	Jęczmień prażony Viking Malt (Strzegom)	0.2 kg (8%)	63 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	7.5 g	60 min	10 %
Boil	Tradition	7.5 g	15 min	5.5 %
Boil	Tradition	7.5 g	1 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- cardinal zamiast 15g -> 7.5 (zmniejszenie goryczki)  
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