

# Stout 12 Homebeer

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **32.1**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (80%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (8%)	55 %	985
Grain	Płatki owsiane	0.2 kg (8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	15 g	60 min	17.6 %
Boil	Tradition	7.5 g	15 min	5 %
Aroma (end of boil)	Tradition	7.5 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis