

# Stout 12blg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **35.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.9 kg (58.5%)	80 %	7
Grain	Fawcett - Pale Chocolate	0.6 kg (18.5%)	71 %	600
Grain	Fawcett - Brown	0.55 kg (16.9%)	72 %	180
Grain	Platki owsiane	0.2 kg (6.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	18.57 g	60 min	4.8 %
Boil	English Golding	13 g	15 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.72 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4.34 g	Boil	15 min

Spice	płatki dębowe rum	18.57 g	Secondary	7 day(s)
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