

# Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **36.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **2 min**

## Mash step by step

- Heat up **43.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **80C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (34.5%)	80 %	5
Grain	Pszeniczny	5 kg (34.5%)	80 %	5
Grain	Monachijski	2 kg (13.8%)	50 %	16
Grain	Chocolate Malt (UK)	1 kg (6.9%)	1 %	887
Grain	Strzegom Karmel 300	1 kg (6.9%)	1 %	299
Grain	Barwiący	0.5 kg (3.4%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	equanot	40 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us 05	Ale	Dry	40 g	---