

# Stout

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- Gravity **12.1 BLG**
- ABV ---
- IBU **30**
- SRM **34.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (72.7%)	85 %	7
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	985
Grain	Barley, Flaked	0.5 kg (11.4%)	70 %	4
Grain	Carafa II	0.1 kg (2.3%)	70 %	812
Grain	Oats, Flaked	0.3 kg (6.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Cascade	15 g	60 min	6 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Boil	Cascade	15 g	10 min	6 %