

Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **32.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **69 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **80 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (54.1%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (6.8%)	79 %	16
Grain	Jęczmień palony	0.4 kg (5.4%)	55 %	985
Grain	Briess - Dark Chocolate Malt	0.2 kg (2.7%)	60 %	1100
Grain	Strzegom Pilzneński	1.5 kg (20.3%)	80 %	4
Grain	Briess - Chocolate Malt	0.3 kg (4.1%)	60 %	690
Grain	płatki jęczmienne	0.5 kg (6.8%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11.5 g	Mangrove Jack's