

Stout 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **34.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (66.7%)	85 %	7
Grain	Płatki jęczmienne	1 kg (13.3%)	85 %	3
Grain	Jęczmień palony	0.8 kg (10.7%)	55 %	1000
Grain	Pilzneński	0.5 kg (6.7%)	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	75 g	60 min	4.8 %
Boil	English Golding	15 g	5 min	4.8 %
Boil	Styrian Golding	30 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---