

# stout

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **31**
- SRM **22.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.8 kg (61.1%)	80.5 %	6
Grain	cara dark	0.1 kg (7.6%)	75 %	90
Grain	Chocolate Malt (UK)	0.04 kg (3.1%)	73 %	887
Grain	Carafa II	0.05 kg (3.8%)	70 %	1000
Grain	Black Barley (Roast Barley)	0.03 kg (2.3%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.11 kg (8.4%)	73 %	120
Grain	Słód pszeniczny Bestmalz	0.18 kg (13.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	14.7 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	18.18 ml	---