

# Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **45.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (35.7%)	80 %	4
Grain	Monachijski	1 kg (35.7%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.125 kg (4.5%)	68 %	400
Grain	Strzegom Karmel 600	0.125 kg (4.5%)	68 %	601
Grain	Strzegom Barwiący	0.15 kg (5.4%)	68 %	1300
Grain	Jęczmień palony	0.2 kg (7.1%)	55 %	985
Grain	Płatki owsiane	0.2 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	---

## Notes

- Moje pierwsze zacieranie :)  
*Sep 30, 2017, 8:28 PM*