

Stout konkursowy

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **30**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (71.4%)	80 %	5
Grain	Barley, Flaked	1 kg (13%)	70 %	4
Grain	Strzegom Karmel 150	0.3 kg (3.9%)	75 %	150
Grain	Jęczmień palony	0.6 kg (7.8%)	55 %	1300
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.9%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	60 min	17 %
Boil	Phoenix	20 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale