

Stout studies #3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **38.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (71.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.4 kg (7.1%) | 79 % | 10 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (5.4%) | 70 % | 128 |
| Grain | Caraaroma | 0.1 kg (1.8%) | 78 % | 400 |
| Grain | Carafa III | 0.8 kg (14.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 7.6 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale | Slant | 200 ml | Danstar |