

# STOUT v2

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **40**
- SRM **31.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (13%)	83 %	5
Grain	Jęczmień palony	0.2 kg (2.6%)	10 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	10 %	1100
Grain	Strzegom Karmel 600	0.3 kg (3.9%)	10 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer magnum	39 g	60 min	11.8 %
Boil	Lublin (Lubelski)	25 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis