

## Stout w.1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **22**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5 liter(s)**

### Steps

- Temp **72 C**, Time **120 min**

### Mash step by step

- Heat up **3.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **120 min** at **72C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.43 kg (34.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.42 kg (33.4%)	79 %	22
Grain	Płatki pszeniczne	0.09 kg (7.2%)	85 %	3
Grain	Płatki owsiane	0.09 kg (7.2%)	85 %	3
Grain	Płatki żytnie	0.09 kg (7.2%)	85 %	3
Grain	Strzegom Karmel 150	0.05 kg (4%)	75 %	150
Grain	Strzegom Karmel 600	0.037 kg (2.9%)	68 %	601
Grain	Strzegom pszenica prażona	0.05 kg (4%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	21 g	30 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	2 g	Fermentis