sto-ut1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **32.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **41.9 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg *(65.4%)*	81 %	4
Grain	Caraaroma	0.8 kg *(7.5%)*	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg *(3.7%)*	68 %	1200
Grain	Jęczmień palony	0.5 kg *(4.7%)*	55 %	985
Grain	Płatki owsiane	1.5 kg *(14%)*	85 %	3
Grain	Strzegom Karmel 600	0.5 kg *(4.7%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	9.6 %
Boil	Lublin (Lubelski)	40 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

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