Stout

- Gravity **15.2 BLG**
- ABV **---**
- IBU **44**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **560 liter(s)**
- Trub loss **10 %**
- Size with trub loss **616 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **677.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **402 liter(s)**
- Total mash volume **536 liter(s)**

Steps

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

Mash step by step

- Heat up **402 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **409.6 liter(s)** of **76C** water or to achieve **677.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	75 kg *(49.7%)*	79 %	6
Grain	Strzegom Pilzneński	25 kg *(16.6%)*	81 %	5
Grain	Strzegom Pszeniczny	15 kg *(9.9%)*	80 %	6
Grain	Black Fawcett	9 kg *(6%)*	80 %	1450
Grain	Fawcett Pale Chocolate	5 kg *(3.3%)*	68 %	535
Grain	Fawcett - Crystal	5 kg *(3.3%)*	74 %	400
Sugar	laktoza	17 kg *(11.3%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	1200 g	60 min	9.6 %
Aroma (end of boil)	Fuggles	500 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.