

#43 Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **32.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (62.9%)	79 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.7%)	79 %	22
Grain	Caramel Aromatic Malt Viking Malt	0.95 kg (14.9%)	79 %	200
Grain	Strzegom Czekoladowy ciemny	0.32 kg (5%)	68 %	1200
Grain	Strzegom Barwiący	0.09 kg (1.4%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	50 min	8.4 %
Boil	Fuggles	50 g	30 min	3.6 %
Boil	Fuggles	50 g	20 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Notes

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

- wyszło 21L 15blg
21/03 4,5BLG
A: Rozlew 11L +44g cukru
B: Cicha 9L + 22g płatków burbon
Rozlew 8/04 +34g cukru
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