

## #62 Another Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **42.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount          | Yield  | EBC  |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt          | 3.85 kg (52.1%) | 80 %   | 7    |
| Grain | Briess - Rye Malt               | 0.63 kg (8.5%)  | 80 %   | 7    |
| Grain | Płatki jęczmienne               | 0.8 kg (10.8%)  | 85 %   | 3    |
| Grain | Płatki owsiane                  | 0.7 kg (9.5%)   | 85 %   | 3    |
| Grain | Cara Ruby Castle                | 0.3 kg (4.1%)   | 72 %   | 49   |
| Grain | Castle Cafe Light               | 0.3 kg (4.1%)   | 75.5 % | 250  |
| Grain | Weyermann - Chocolate Rye       | 0.21 kg (2.8%)  | 20 %   | 493  |
| Grain | Simpsons - Roasted Barley       | 0.5 kg (6.8%)   | 70 %   | 1300 |
| Grain | Carafa II                       | 0.04 kg (0.5%)  | 70 %   | 1150 |
| Grain | Weyermann - Dehusked Carafa III | 0.06 kg (0.8%)  | 70 %   | 1300 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 31 g   | 70 min | 13.3 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |         |            |
|--------------------------|-----|--------|---------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 1000 ml | White Labs |
|--------------------------|-----|--------|---------|------------|