

# Barakuda Frut Mikk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **30.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (63.6%)	79 %	6
Grain	Fawcett - Pale Chocolate	0.6 kg (10.9%)	71 %	600
Grain	Weyermann - Melanoiden Malt	0.4 kg (7.3%)	81 %	53
Grain	śłod kawowy	0.2 kg (3.6%)	--- %	---
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.6 kg (10.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	55 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	wisnie	3 g	Secondary	7 day(s)
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