

## Forrest stout

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **40.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt simpsons	2 kg (32%)	80 %	5
Grain	Strzegom Monachijski typ I wyerman	3 kg (48%)	79 %	22
Grain	Brown Simpsons	0.25 kg (4%)	72 %	500
Grain	Viking melanoidynowy strzegom	0.25 kg (4%)	75 %	60
Grain	Strzegom pszenica prażona	0.5 kg (8%)	70 %	1000
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5.9 %
Boil	Fuggles	30 g	20 min	4.5 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Boil	Pędy sosny	100 g	15 min	1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.1 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	10 g	Boil	15 min