

# hazy stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **32.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.3%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (13.3%)	73 %	120
Grain	Pszeniczny	0.5 kg (13.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (13.3%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (6.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki dębowe rumowe	50 g	Secondary	2 day(s)
Flavor	jeczmiem palony	250 g	Mash	30 min