

# 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                         |       |           |          |
|--------|-------------------------|-------|-----------|----------|
| Other  | płatki dębowe<br>rumowe | 50 g  | Secondary | 2 day(s) |
| Flavor | jeczmiem palony         | 250 g | Mash      | 30 min   |