

# lunga SH Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **29.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Platki owsiane	0.5 kg (13.7%)	85 %	3
Grain	Weyermann - Chocolate Wheat	0.15 kg (4.1%)	74 %	788
Grain	Viking Pale Ale malt	2.7 kg (74%)	80 %	5
Grain	Simpsons - Coffee Malt	0.15 kg (4.1%)	74 %	296
Grain	Weyermann - Dehusked Carafa III	0.15 kg (4.1%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.5 %
Whirlpool	lunga	50 g	20 min	11.5 %