

# Nocny Skowyt Tropical Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **42.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                                   | Amount       | Yield | EBC  |
|-------|--|--------------|-------|------|
| Grain | Viking Pale Ale malt                   | 3 kg (60%)   | 80 %  | 5    |
| Grain | Pilzneński                             | 1.2 kg (24%) | 81 %  | 4    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (6%)  | 73 %  | 1001 |
| Grain | Weyermann -<br>Carafa I                | 0.2 kg (4%)  | 70 %  | 690  |
| Grain | Weyermann -<br>Carafa II               | 0.2 kg (4%)  | 70 %  | 837  |
| Grain | Jęczmień palony                        | 0.1 kg (2%)  | 55 %  | 1000 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale  | Dry  | 20 g   | ---        |