

pszeniczny stout 6

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **36.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.5 kg (52.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (10.5%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 0.6 kg (21.1%) | 81 % | 6 |
| Grain | Strzegom pszenica prażona | 0.25 kg (8.8%) | 70 % | 1000 |
| Grain | Strzegom Karmel 600 | 0.2 kg (7%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Styrian Golding | 15 g | 5 min | 3.6 % |
| Whirlpool | Styrian Golding | 15 g | 30 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| WB-06 | Ale | Dry | 6 g | fermentis |