

Stout dla Maćka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **23**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (51.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 3 kg (37%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.2 kg (2.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (2.5%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (6.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 55 min | 7 % |
| Boil | Golding | 30 g | 55 min | 6.5 % |
| Boil | Golding | 40 g | 5 min | 5 % |
| Boil | Lublin (Lubelski) | 40 g | 5 min | 4 % |