

Toffee Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **38.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (51.7%)	79 %	6
Adjunct	Pszenica niesłodowana	1 kg (17.2%)	75 %	3
Grain	Strzegom Karmel 300	1 kg (17.2%)	70 %	299
Grain	Płatki owsiane	0.3 kg (5.2%)	85 %	3
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14 %
Aroma (end of boil)	Crystal	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	700 g	Boil	10 min
Other	płatki dębowe rum	50 g	Secondary	7 day(s)