

## Tropical stout

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **40**
- SRM **53.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **69 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield  | EBC  |
|-------|------------------------------------|----------------|--------|------|
| Grain | castle malting - Maris Otter       | 1.3 kg (29.5%) | 81 %   | 6    |
| Grain | Weyermann - Pale Ale Malt          | 1.6 kg (36.4%) | 80 %   | 7    |
| Grain | Weyermann pszeniczny jasny         | 0.3 kg (6.8%)  | 80 %   | 6    |
| Grain | Caraaroma                          | 0.3 kg (6.8%)  | 78 %   | 400  |
| Grain | Special B Malt                     | 0.3 kg (6.8%)  | 65.2 % | 315  |
| Grain | Weyermann - Carafa I               | 0.3 kg (6.8%)  | 70 %   | 690  |
| Grain | weyermann - Pszeniczny Czekoladowy | 0.3 kg (6.8%)  | 73 %   | 1200 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 21 g   | 60 min | 6.3 %      |
| Boil    | Centennial         | 13 g   | 60 min | 10.5 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |       |        |            |
|--------------------------|-----|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 100 ml | White Labs |
|--------------------------|-----|-------|--------|------------|

## Notes

- Słody palone dodane w momencie podgrzewania do 76 stopni (15min w garze)  
*Jul 6, 2022, 11:29 PM*