

Mint Stout

- Gravity **16.6 BLG**
- ABV **---**
- IBU **46**
- SRM **43.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (60.5%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (24.2%)	85 %	7
Grain	Carafa III	0.22 kg (2.7%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6%)	73 %	1001
Grain	Płatki jęczmienne	0.35 kg (4.2%)	65 %	4
Grain	Płatki pszenne	0.2 kg (2.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	15 g	12 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	3 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Kakao Wedel	80 g	Boil	15 min
Spice	Mięta pieprzowa	18 g	Boil	10 min

Notes

- Ogarnąć najprawdziejszą miętę suszoną, a nie jakieś herbatki.
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