

Balluff Stout wigilijny

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **35.3**
- 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 **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting Pale Ale	5 kg (60.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (8.5%)	81 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.1%)	73 %	900
Grain	Melanoiden Malt	0.25 kg (3%)	80 %	39
Grain	Castle Cafe	0.2 kg (2.4%)	75.5 %	480
Grain	Jęczmień palony	0.3 kg (3.6%)	55 %	985
Grain	Weyermann - Carapils	0.5 kg (6.1%)	78 %	4
Grain	Płatki owsiane	0.7 kg (8.5%)	85 %	3
Grain	Simpsons - Roasted Barley	0.1 kg (1.2%)	70 %	1084

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	50 min	11 %
Boil	Galaxy	20 g	50 min	13.6 %
Aroma (end of boil)	Iunga	15 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Safale