

# City Stout

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- Gravity **15.7 BLG**
- ABV ---
- IBU **44**
- SRM **64.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (65.2%)	80 %	4
Grain	Płatki owsiane	1 kg (10.9%)	85 %	3
Grain	Special B Malt	1 kg (10.9%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (10.9%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	14.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale