

Merry beermas - Christmas Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **44.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **19 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Monachijski typ II | 3 kg (72.6%) | 80 % | 16 |
| Grain | Weyermann - Vienna Malt | 0.33 kg (8%) | 81 % | 8 |
| Grain | Weyermann - Melanoiden Malt | 0.33 kg (8%) | 81 % | 53 |
| Grain | Caraaroma | 0.17 kg (4.1%) | 78 % | 350 |
| Grain | Carafa special III | 0.3 kg (7.3%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Kazbek | 16.67 g | 70 min | 4.6 % |
| Boil | Lublin (Lubelski) | 10 g | 70 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------------------|--------|------|--------|
| Fining | mech irlandzki - tabletki | 0.83 g | Boil | 20 min |
| Spice | cynamon - 4 laski | 20 g | Boil | 10 min |
| Spice | anyż - gwiazdki | 8 g | Boil | 10 min |
| Spice | kardamon | 1 g | Boil | 10 min |
| Spice | imbir mielony | 1 g | Boil | 10 min |
| Spice | gałka muszkatołowa | 0.5 g | Boil | 10 min |

Notes

- !!!
Będzie zrobiony z brzezki na piwo 'Bread heel'
Po godzinie gotowania odlejemy 20 l na koźlaka i na 10 min gotowania wejdzie carafa III, cynamon, anyż i kardamon.
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