

Mik Stout 20l -piwopiweczko

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **24.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (76.1%) | 80 % | 5 |
| Grain | Pilzneński | 0.5 kg (10.9%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4.3%) | 73 % | 120 |
| Grain | Jęczmień palony | 0.3 kg (6.5%) | 55 % | 985 |
| Grain | Carafa II | 0.1 kg (2.2%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 250 g | Boil | 15 min |