

Sherry WA Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **43.1**
- Style **Dry 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 **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.2 kg (83.2%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.15 kg (3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4%) | 68 % | 1200 |
| Grain | Kawowy 500EBC | 0.2 kg (4%) | 70 % | 500 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 20 g | 60 min | 10.5 % |
| Boil | Target | 10 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

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

| | | | | |
|--------|---------------------------------|------|-----------|-----------|
| Flavor | Płatki dębowe Sherry Oloroso | 30 g | Secondary | 21 day(s) |
|--------|---------------------------------|------|-----------|-----------|