

# Stółp

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **39.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (53.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Caraaroma	0.5 kg (8.3%)	78 %	400
Grain	Karmelowy	0.5 kg (8.3%)	75 %	600
Grain	płatki jęczmienne	0.4 kg (6.7%)	60 %	4
Grain	czekoladowy żytni	0.2 kg (3.3%)	75 %	1100
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	13 %
Boil	Nugget	25 g	10 min	13 %
Boil	Nugget	25 g	5 min	13 %
Dry Hop	Nugget	25 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	500 ml	Wyeast Labs