

Stout #26

- Gravity **17.1 BLG**
- ABV ---
- IBU **49**
- SRM **52.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **63 C**, Time **0 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **0 min** at **63C**
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale | 2.06 kg (33.4%) | 79 % | 6 |
| Grain | Monaegom Monachijski typ I | 1.05 kg (17%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.79 kg (12.8%) | 79 % | 10 |
| Grain | Castle Cafe | 0.315 kg (5.1%) | 75.5 % | 480 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.2%) | 68 % | 601 |
| Grain | Carafa II | 0.2 kg (3.2%) | 70 % | 812 |
| Grain | Bestmalz - Black Malt | 0.315 kg (5.1%) | 55 % | 985 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |
| Grain | Chocolate Malt - Fawcawet | 0.315 kg (5.1%) | 73 % | 887 |
| Adjunct | Płatki owsiane | 0.24 kg (3.9%) | 85 % | 3 |
| Adjunct | Płatki pszeniczne | 0.24 kg (3.9%) | 85 % | 3 |
| Adjunct | Płatki jęczmienne | 0.24 kg (3.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|--------|------|--------|--------|
| Boil | Nugget | 25 g | 60 min | 15 % |
| Boil | Simcoe | 20 g | 15 min | 13.1 % |