

Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **57.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (50%)	82 %	4
Grain	Briess - Black Malt	0.5 kg (12.5%)	55 %	985
Grain	Munich Malt	0.5 kg (12.5%)	80 %	18
Grain	Chocolate Malt (UK)	0.5 kg (12.5%)	73 %	887
Grain	Smoked Malt	0.5 kg (12.5%)	80 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	20 g	75 min	19 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's