

Stout Kuby

- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **41.1**
- Style **Sweet 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 **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (60.3%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.3%) | 68 % | 1202 |
| Grain | Barley, Flaked | 0.4 kg (6.9%) | 70 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.6%) | 76.1 % | 0 |
| Grain | Oats, Flaked | 0.4 kg (6.9%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.5 kg (8.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 10 min |

| | | | | |
|--------|----------------------------------|--------|---------|-----------|
| Flavor | Wiśnie | 3500 g | Primary | 21 day(s) |
| Flavor | płatki dębowe maczawne w koniaku | 20 g | Primary | 21 day(s) |