

# STOUT premium 12°Blg

- Gravity **13.6 BLG**
- ABV ---
- IBU **37**
- SRM **64.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC  |
|-------|----------------------|--------------|-------|------|
| Grain | Strzegom Pale Ale    | 5 kg (62.5%) | 79 %  | 6    |
| Grain | Strzegom Czekoladowy | 1 kg (12.5%) | 68 %  | 450  |
| Grain | Jęczmień palony      | 1 kg (12.5%) | 55 %  | 1000 |
| Grain | Carahell             | 1 kg (12.5%) | 77 %  | 26   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Perle  | 25 g   | 60 min | 7 %        |
| Boil                | Magnat | 20 g   | 60 min | 11.2 %     |
| Aroma (end of boil) | Magnat | 10 g   | 15 min | 11.2 %     |
| Aroma (end of boil) | Perle  | 5 g    | 15 min | 7 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 250 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 15 min |
| Flavor | miód           | 900 g  | Boil    | 30 min |
| Spice  | imbir          | 5 g    | Boil    | 30 min |