

Stout Świąteczny

- Gravity **16.4 BLG**
- ABV ---
- IBU **35**
- SRM **94.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **69 C**, Time **80 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszenica prażona	0.5 kg (7.9%)	70 %	1000
Grain	Strzegom Pale Ale	2 kg (31.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	1 kg (15.9%)	68 %	1200
Grain	Grodziski pszeniczny wędzony dębem	0.8 kg (12.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	10 g	Boil	15 min
Spice	Wanilia	5 g	Boil	15 min
Spice	Kardamon	3 g	Boil	15 min
Flavor	Miód	50 g	Boil	15 min
Flavor	Whisky	50 g	Boil	15 min
Other	Płatki dębowe macerowane Whisky	100 g	Secondary	14 day(s)