

Stout test

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **31**
- SRM **37.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (53.1%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (17.7%) | 81 % | 5 |
| Grain | Carafa III special | 0.2 kg (3.5%) | 70 % | 1034 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (3.5%) | 74 % | 800 |
| Grain | Strzegom pszenica prażona | 0.25 kg (4.4%) | 70 % | 1000 |
| Adjunct | Płatki owsiane | 1 kg (17.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 70 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 15 min |
| Spice | laska wanilii | 2 g | Secondary | 7 day(s) |

Notes

- Słody palone na ostatnie 15 minut plus mashout

Wyszło koło 16,5 blg z laktozą
fermentacja na luziku koło 10 dni w 15/16 stopniach, 2 dni w 22 na dożarcie, ale nic się już nie podziało z BLG. Zeszło do 5/6. Wygotowane 2 laski wanilii na 3 dni na cichą. Butelkowane na 2,4. Temperatury nie pamiętam.

Dobre, w zapachu trochę zielonego jabłka. Do powtórzenia z dodatkiem dobrego espresso.
Jan 21, 2018, 8:30 PM