

# stoutmax

- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **28.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	14
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	1000
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	35 g	60 min	7.75 %
Boil	Cluster	15 g	10 min	7.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

## Notes

- slody palone na 10 min. przy rozlewie czuc smaki spalenizny jednowymiarowe przepis do modyfikacji.  
piana jak gines.  
*Feb 20, 2017, 1:12 PM*