

Tropical stout #2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **54.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **72 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | castle malting - Maris Otter | 3 kg (65.9%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11%) | 60 % | 3 |
| Grain | Caraaroma | 0.3 kg (6.6%) | 78 % | 400 |
| Grain | crystal dark | 0.2 kg (4.4%) | 65.2 % | 300 |
| Grain | weyermann - Pszeniczny Czekoladowy | 0.25 kg (5.5%) | 73 % | 1200 |
| Grain | czekoladowy ciemny | 0.2 kg (4.4%) | 70 % | 1200 |
| Grain | Carafa II special | 0.1 kg (2.2%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 80 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 80 ml | White Labs |