

Weizen Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **35.8**
- Style **Dry 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (53.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10.6%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (4.3%) | 80 % | 6 |
| Grain | Jęczmień palony | 0.5 kg (10.6%) | 55 % | 1200 |
| Grain | Biscuit Malt | 0.1 kg (2.1%) | 79 % | 50 |
| Grain | Weyerman special W malt | 0.2 kg (4.3%) | 65.2 % | 280 |
| Grain | Red Crystal | 0.2 kg (4.3%) | 71.3 % | 350 |
| Grain | Płatki pszeniczne | 0.5 kg (10.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Minstrel | 30 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 20 ml | Fermentum Mobile |