

#11 Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **36.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|-----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (50.7%) | 70 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.35 kg (10.4%) | 70 % | 36 |
| Grain | płatki jęczmienne | 0.3 kg (9%) | 50 % | 4 |
| Grain | Jęczmień prażony | 0.15 kg (4.5%) | 20 % | 1050 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (6%) | 50 % | 900 |
| Grain | Château Biscuit® | 0.15 kg (4.5%) | 50 % | 50 |
| Grain | Strzegom enzymatyczny | 0.5 kg (14.9%) | 60 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 10 g | 50 min | 5.1 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 0 min | 5.1 % |
| Boil | Cascade | 15 g | 50 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|-------|-----------|
| Safale US-05 | Ale | Dry | 5.5 g | Fermentis |
|--------------|-----|-----|-------|-----------|