

#32 - Ekstra Stout "Kalesony"

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **38.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (37.5%)	80 %	5
Grain	Słód Golden Ale - Viking Malt (Strzegom)	3 kg (37.5%)	80 %	12
Grain	Simpsons - Crystal Medium	0.5 kg (6.3%)	74 %	270
Grain	Strzegom Czekoladowy jasny	0.58 kg (7.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.42 kg (5.3%)	68 %	1200
Adjunct	Płatki owsiane	0.5 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	0.5 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Prażone płatki migdałowe	200 g	Secondary	5 day(s)

Notes

- A ok 11L
B ok 11L + 30g płatków Whisky ("Drewno")
C ok 11L + 70g prażonych płatków migdałowych
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