

#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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