

## #32 Storm Barista Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **37.3**
- 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 **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (68%)	80 %	45
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985
Grain	Pilzneński	0.5 kg (10%)	81 %	4
Grain	Viking Czekoladowy ciemny	0.25 kg (5%)	67 %	900
Grain	Słód owsiany Fawcett	0.25 kg (5%)	61 %	5
Grain	Carahell	0.1 kg (2%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	6.5 %
Boil	Styrian Wolf	10 g	60 min	14.9 %
Boil	Perle	20 g	30 min	6.5 %
Boil	Perle	20 g	5 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa rozpuszczalna Davidoff	80 g	Boil	0 min

### Notes

- Częściowe zacieranie ~67 stopni. Warzenie ~9l, reszta uzupełniona wodą w fermentorze.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

*Jun 16, 2022, 8:06 PM*