

#8 Immigrant Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **27.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|--------|------|
| Grain | BEST Munich (BESTMALZ) | 2 kg (32.3%) | 82.8 % | 15 |
| Grain | BEST Munich Dark (BESTMALZ) | 2 kg (32.3%) | 81.5 % | 28 |
| Grain | BEST Caramel Munich II (BESTMALZ) | 1 kg (16.1%) | 80 % | 120 |
| Grain | BEST Melanoidin (BESTMALZ) | 0.5 kg (8.1%) | 77 % | 70 |
| Grain | Barley, Flaked | 0.5 kg (8.1%) | 70 % | 3.3 |
| Grain | BEST Roasted Barley (BESTMALZ) | 0.2 kg (3.2%) | 1 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Lubelski | 30 g | 60 min | 4.5 % |
| Boil | Challenger | 20 g | 60 min | 7.5 % |
| Boil | Lubelski | 30 g | 10 min | 4.5 % |