

#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 %