

# American Stout Pinta 'Mothman'

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **43.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (49.6%)	82 %	4
Grain	Viking Munich Malt	1 kg (16.5%)	78 %	18
Grain	Barley, Flaked	0.9 kg (14.9%)	70 %	4
Grain	pszeniczny czekoladowy weyermann	0.25 kg (4.1%)	65 %	1050
Grain	Weyermann - Dehusked Carafa III	0.25 kg (4.1%)	70 %	1400
Grain	Viking Wheat Malt	0.25 kg (4.1%)	83 %	5
Grain	Fawcett - Pale Chocolate	0.2 kg (3.3%)	71 %	626
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13.3 %
ctz				

Boil	Simcoe	25 g	10 min	12.8 %
Boil	Idaho 7	25 g	10 min	13.1 %
Aroma (end of boil)	Simcoe	25 g	0 min	12.8 %
Aroma (end of boil)	Idaho 7	25 g	0 min	13.1 %
Dry Hop	Sabro	25 g	3 day(s)	14 %
Dry Hop	Simcoe	25 g	3 day(s)	12.8 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	5 g	Mash	90 min
Water Agent	kreda	4 g	Mash	90 min
Water Agent	epsom	1 g	Mash	90 min
albo gips				
Fining	whirflock	1 g	Boil	5 min

## Notes

- Palone pod koniec zacierania  
Cel 16°  
~50 IBU

8 stycznia - 9 luty 2024 - otwarty Formularz Zgłoszeniowy Konkursu  
12 - 16 luty 2024 - recepcja piw do Konkursu (Browar PINTA - Wieprz)  
22 - 24 luty 2024 - obrady Jury Konkursu  
24 luty 2024 - ogłoszenie wyników Konkursu  
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