

# Faster Harder STOUT

- Gravity **15.7 BLG**
- ABV ---
- IBU **74**
- SRM **26.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

| Type  | Name                               | Amount        | Yield  | EBC  |
|-------|------------------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale                  | 5 kg (56.8%)  | 79 %   | 6    |
| Grain | Strzegom Wiedeński                 | 2 kg (22.7%)  | 79 %   | 10   |
| Grain | Special B Malt                     | 0.4 kg (4.5%) | 65.2 % | 315  |
| Grain | Grodziski pszeniczny wędzony dębem | 0.2 kg (2.3%) | 80 %   | 3    |
| Grain | Carafa III                         | 0.2 kg (2.3%) | 70 %   | 1034 |
| Grain | Strzegom Monachijski typ II        | 1 kg (11.4%)  | 79 %   | 22   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Admiral  | 50 g   | 60 min | 14.3 %     |
| Boil    | Archer   | 20 g   | 15 min | 5.5 %      |
| Boil    | Minstrel | 50 g   | 15 min | 4.2 %      |
| Boil    | Archer   | 30 g   | 60 min | 5.5 %      |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory      |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M79 Burton Union | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Fining | Irish Moss       | 10 g   | Boil    | 15 min |
| Other  | cukier trzcinowy | 150 g  | Boil    | 15 min |