

# 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