

GREEN VENOM

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **34**
- SRM **34.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1680 liter(s)**
- Total mash volume **2240 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1680 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **777.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 250 kg (42.7%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 150 kg (25.6%) | 80 % | 20 |
| Grain | Płatki jęczmienne | 30 kg (5.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 30 kg (5.1%) | 85 % | 3 |
| Grain | Pszeniczny | 25 kg (4.3%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 160 | 25 kg (4.3%) | 74 % | 160 |
| Grain | Weyermann - Chocolate Wheat | 25 kg (4.3%) | 74 % | 788 |
| Grain | Jęczmień palony | 25 kg (4.3%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 25 kg (4.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 3000 g | 60 min | 9 % |
| Boil | Target | 1000 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 1000 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|--------|-----------|-----------|
| Water Agent | Kreda | 630 g | Mash | 60 min |
| Fining | Mech | 300 g | Boil | 15 min |
| Spice | Tonka | 400 g | Secondary | 5 day(s) |
| Flavor | Płatki dębowe bourbon | 3500 g | Secondary | 14 day(s) |