

lunga SH Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **29.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Platki owsiane | 0.5 kg (13.7%) | 85 % | 3 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (4.1%) | 74 % | 788 |
| Grain | Viking Pale Ale malt | 2.7 kg (74%) | 80 % | 5 |
| Grain | Simpsons - Coffee Malt | 0.15 kg (4.1%) | 74 % | 296 |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (4.1%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11.5 % |
| Whirlpool | lunga | 50 g | 20 min | 11.5 % |