

# Mega Stout

- Gravity **15 BLG**
- ABV ---
- IBU **73**
- SRM **52.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (29.2%)	79 %	6
Grain	Strzegom Pszeniczny	1.8 kg (26.3%)	81 %	6
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.4%)	68 %	1202
Grain	Carafa	0.3 kg (4.4%)	70 %	664
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Adjunct	Płatki pszeniczne	0.5 kg (7.3%)	85 %	3
Grain	Smoked Malt	0.8 kg (11.7%)	80 %	18
Grain	Amber Malt	0.5 kg (7.3%)	75 %	43
Grain	Strzegom Karmel 300	0.4 kg (5.8%)	70 %	299
Adjunct	Płatki dębu amerykańskie mocno spiekane	0.05 kg (0.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	70 min	13.5 %
Boil	Marynka	20 g	70 min	10 %
Aroma (end of boil)	Hallertau	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

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*Jan 31, 2017, 10:20 AM*