

Mint Stout

- Gravity **13.6 BLG**
- ABV ---
- IBU ---
- SRM **52.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **67 C**, Time **61 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **61 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (78.7%) | 81 % | 5 |
| Grain | Weyermann - Caramunich II | 0.35 kg (7.9%) | 75 % | 124 |
| Grain | Strzegom pszenica prażona | 0.2 kg (4.5%) | 70 % | 1000 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (4.5%) | 70 % | 1024 |
| Grain | Weyermann - Dehusked Carafa II | 0.2 kg (4.5%) | 70 % | 837 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |