

Mint Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **36.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Pale Ale Flagon | 2.5 kg (61.7%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (24.7%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.3 kg (7.4%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (6.2%) | 73 % | 1001 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |