

Po Prostu Stout 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **51.3**
- Style **Foreign Extra 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 **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Castle Malting - Pilsneński 2-rzędowy | 2 kg (52.6%) | 80 % | 4 |
| Grain | Castle malting Pale Ale | 0.4 kg (10.5%) | 80 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.25 kg (6.6%) | 85 % | 5 |
| Grain | Cookie | 0.1 kg (2.6%) | 72 % | 50 |
| Grain | Simpsons - Roasted Barley | 0.25 kg (6.6%) | 70 % | 1500 |
| Grain | Carahell | 0.25 kg (6.6%) | 77 % | 26 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (6.6%) | 68 % | 1200 |
| Grain | Simpsons - Golden Naked Oats | 0.2 kg (5.3%) | 73 % | 20 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (2.6%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 50 min | 13 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Slant | 200 ml | --- |