

# Śmieciowy stout

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **24**
- SRM **53**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (17.8%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (17.8%)	79 %	10
Grain	Pszeniczny	0.9 kg (16%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (7.1%)	85 %	3
Grain	Special B Castle	0.5 kg (8.9%)	70 %	350
Grain	Strzegom Karmel 150	0.48 kg (8.5%)	75 %	150
Grain	Wędzony bukiem Viking Malt	0.3 kg (5.3%)	82 %	10
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.6%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.7%)	73 %	1001
Grain	Carafa II	0.15 kg (2.7%)	70 %	812
Grain	Carafa III	0.15 kg (2.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Citra	15 g	60 min	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---