

# Stółp

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **39.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.2 kg (53.3%) | 80 %  | 5    |
| Grain | Strzegom Wiedeński   | 1 kg (16.7%)   | 79 %  | 10   |
| Grain | Caraaroma            | 0.5 kg (8.3%)  | 78 %  | 400  |
| Grain | Karmelowy            | 0.5 kg (8.3%)  | 75 %  | 600  |
| Grain | płatki jęczmienne    | 0.4 kg (6.7%)  | 60 %  | 4    |
| Grain | czekoladowy żytni    | 0.2 kg (3.3%)  | 75 %  | 1100 |
| Grain | Jęczmień palony      | 0.2 kg (3.3%)  | 55 %  | 985  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Nugget | 25 g   | 60 min   | 13 %       |
| Boil    | Nugget | 25 g   | 10 min   | 13 %       |
| Boil    | Nugget | 25 g   | 5 min    | 13 %       |
| Dry Hop | Nugget | 25 g   | 5 day(s) | 13 %       |

## Yeasts

| Name                             | Type | Form  | Amount | Laboratory  |
|----------------------------------|------|-------|--------|-------------|
| Wyeast - 1272<br>American Ale II | Ale  | Slant | 500 ml | Wyeast Labs |