

# Stoucik

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **32.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4
Grain	Strzegom Karmel 150	1 kg (22.2%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.25 kg (5.6%)	71 %	600
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Cascade	30 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis