

## STOUT 2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **50**
- SRM **39.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (27.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (20.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (6.8%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.35 kg (4.8%)	75 %	130
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.4%)	68 %	1202
Grain	Weyermann - Carafa II special	0.25 kg (3.4%)	65 %	1100
Grain	Jęczmień palony	0.25 kg (3.4%)	65 %	985
Grain	Płatki owsiane	0.5 kg (6.8%)	70 %	3
Liquid Extract	Bruntal	1.7 kg (23.3%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Marynka	30 g	20 min	7.5 %
Boil	lunga	20 g	7 min	9.5 %
Whirlpool	Sybilla	25 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia kreda	10 g	Mash	---
Other	łuska ryżowa	100 g	Mash	---
Fining	whirlfloc tabletki	1.2 g	Boil	5 min
Flavor	korzeń lukrecji	20 g	Boil	15 min