

Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **30**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

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

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (62.1%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.5%)	79 %	22
Grain	Barley, Flaked	0.4 kg (6.2%)	70 %	4
Grain	Oats, Flaked	0.4 kg (6.2%)	80 %	2
Grain	Weyermann - Dehusked Carafa III	0.35 kg (5.4%)	70 %	1024
Grain	Carafa II	0.22 kg (3.4%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.075 kg (1.2%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	120 ml	White Labs

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	3.81 g	Mash	60 min
Fining	Whirlfloc	1.91 g	Boil	10 min
Water Agent	NaCl	3.05 g	Mash	60 min
Water Agent	Lactic Acid	3.81 g	Mash	60 min