

Stout Buczek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **43.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	3 kg (49.2%)	82 %	10
Grain	Płatki owsiane	0.7 kg (11.5%)	60 %	3
Grain	Weyermann - Carafa II	0.25 kg (4.1%)	70 %	1100
Grain	Barwiący viking	0.1 kg (1.6%)	--- %	1300
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	1000
Grain	Black castel malting	0.1 kg (1.6%)	--- %	1350
Grain	Weyermann - Carafa III	0.25 kg (4.1%)	70 %	1300
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4.9%)	72 %	190
Grain	Viking Pilsner malt	1 kg (16.4%)	82 %	4
Grain	Kawowy castelmalting	0.2 kg (3.3%)	--- %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	4 %

Boil	Sorachi Ace	15 g	60 min	10 %
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Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min