

stout BUNKIER

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **25.2**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54.3 liter(s)**
- Total mash volume **72.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **54.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.7 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (82.9%)	80 %	5
Grain	Roasted Barley	0.6 kg (3.3%)	55 %	1200
Grain	Caramel/Crystal Malt	0.5 kg (2.8%)	75 %	150
Grain	Dark Malt	0.5 kg (2.8%)	60 %	22
Grain	Chocolate Malt	0.5 kg (2.8%)	60 %	900
Grain	Platki owsiane	1 kg (5.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	150 g	45 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	40 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Dąb płatki - Bourbon	20 g	Secondary	7 day(s)