

# Stout dla Maćka

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **23**
- Style **Foreign Extra 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (51.9%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (37%)	79 %	22
Grain	Płatki owsiane	0.2 kg (2.5%)	85 %	3
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985
Grain	Caraaroma	0.5 kg (6.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	55 min	7 %
Boil	Golding	30 g	55 min	6.5 %
Boil	Golding	40 g	5 min	5 %
Boil	Lublin (Lubelski)	40 g	5 min	4 %