

STOUT premium 12°Blg

- Gravity **13.6 BLG**
- ABV ---
- IBU **37**
- SRM **64.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Czekoladowy	1 kg (12.5%)	68 %	450
Grain	Jęczmień palony	1 kg (12.5%)	55 %	1000
Grain	Carahell	1 kg (12.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7 %
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Magnat	10 g	15 min	11.2 %
Aroma (end of boil)	Perle	5 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min
Flavor	miód	900 g	Boil	30 min
Spice	imbir	5 g	Boil	30 min