

Stout test

- Gravity **19.1 BLG**
- ABV **---**
- IBU **31**
- SRM **37.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (53.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (17.7%)	81 %	5
Grain	Carafa III special	0.2 kg (3.5%)	70 %	1034
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.5%)	74 %	800
Grain	Strzegom pszenica prażona	0.25 kg (4.4%)	70 %	1000
Adjunct	Płatki owsiane	1 kg (17.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	4.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Spice	laska wanilii	2 g	Secondary	7 day(s)