

Stout warka 24

- Gravity **19.6 BLG**
- ABV ---
- IBU **36**
- SRM **69.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4 kg (49.9%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.66 kg (8.2%) | 75 % | 20 |
| Grain | Caraaroma | 0.34 kg (4.2%) | 78 % | 400 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.2%) | 75 % | 150 |
| Grain | Brown Malt (British Chocolate) | 0.21 kg (2.6%) | 70 % | 128 |
| Grain | Briess - Chocolate Malt | 0.4 kg (5%) | 60 % | 690 |
| Grain | Carafa III | 0.2 kg (2.5%) | 70 % | 1034 |
| Grain | Carafa II | 0.2 kg (2.5%) | 70 % | 812 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.5%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.3 kg (3.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |

| | | | | |
|------|---------|------|--------|-------|
| Boil | Sybilla | 25 g | 20 min | 3.5 % |
|------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |