

# TOP Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **39.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (66.6%)	80 %	8
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3
Grain	Coffee Castle Malting	0.3 kg (5%)	80 %	500
Grain	Carafa III	0.5 kg (8.3%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Adjunct	Laktoza	0.5 kg (8.3%)	--- %	---
Adjunct	Kakao	0.06 kg (1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Laktoza ostatnie 10 minut gotowania; Kakao mashout  
*Jun 21, 2017, 8:17 PM*