

Tropical stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **40**
- SRM **53.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | castle malting - Maris Otter | 1.3 kg (29.5%) | 81 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 1.6 kg (36.4%) | 80 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (6.8%) | 80 % | 6 |
| Grain | Caraaroma | 0.3 kg (6.8%) | 78 % | 400 |
| Grain | Special B Malt | 0.3 kg (6.8%) | 65.2 % | 315 |
| Grain | Weyermann - Carafa I | 0.3 kg (6.8%) | 70 % | 690 |
| Grain | weyermann - Pszeniczny Czekoladowy | 0.3 kg (6.8%) | 73 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 21 g | 60 min | 6.3 % |
| Boil | Centennial | 13 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 100 ml | White Labs |
|--------------------------|-----|-------|--------|------------|

Notes

- Słody palone dodane w momencie podgrzewania do 76 stopni (15min w garze)
Jul 6, 2022, 11:29 PM