

Tropical Stout 2022

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **33.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77.5%)	80 %	5
Grain	Special B Castle	0.1 kg (1.6%)	70 %	350
Grain	Weyermann - Carafa III	0.25 kg (3.9%)	70 %	1024
Grain	Strzegom Karmel 300	0.25 kg (3.9%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.9%)	68 %	1200
Sugar	muscovado	0.25 kg (3.9%)	94 %	49
Sugar	Dememera Sugar	0.25 kg (3.9%)	100 %	4
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	7.5 g	Safale
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