

# Tropical Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **37.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.9 kg (61.6%)	80 %	5
Grain	Barley, Flaked	0.6 kg (9.5%)	70 %	4
Grain	Special B Castle	0.1 kg (1.6%)	70 %	350
Grain	Strzegom Czekoladowy 400	0.2 kg (3.2%)	68 %	400
Grain	Weyermann - Carafa III	0.25 kg (3.9%)	70 %	1024
Grain	Jęczmień palony	0.35 kg (5.5%)	55 %	985
Grain	Strzegom Karmel 300	0.25 kg (3.9%)	70 %	299
Sugar	muscovado	0.68 kg (10.7%)	94 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	8 %

## Yeasts

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

Safale S-04	Ale	Dry	11 g	Safale
-------------	-----	-----	------	--------