

# Weizen Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **35.8**
- Style **Dry 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (53.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4.3%)	80 %	6
Grain	Jęczmień palony	0.5 kg (10.6%)	55 %	1200
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	50
Grain	Weyerman special W malt	0.2 kg (4.3%)	65.2 %	280
Grain	Red Crystal	0.2 kg (4.3%)	71.3 %	350
Grain	Płatki pszeniczne	0.5 kg (10.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Minstrel	30 g	60 min	10.5 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	20 ml	Fermentum Mobile