

Hornindal Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **40.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (61%)	85 %	7
Grain	Weyermann - Carafo III	0.4 kg (4.9%)	70 %	1400
Grain	Płatki owsiane	1 kg (12.2%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.7%)	68 %	1200
Grain	Cookie	1 kg (12.2%)	75 %	70
Grain	Weyermann - Carapils	0.5 kg (6.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	BRU-1	30 g	60 min	15.7 %
Aroma (end of boil)	hbc 586	30 g	10 min	11 %
Dry Hop	Talus	100 g	30 day(s)	7.9 %
Dry Hop	BRU-1	120 g	30 day(s)	15.7 %
Dry Hop	hbc 586	30 g	30 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	180 ml	Omega

Notes

- Chmiel na zimno to chmiel wrzucony hop stand 73 st C
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