

RIPTIDE (UK)

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **54**
- SRM **36.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **46.2 liter(s)**
- Total mash volume **62.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	11 kg (64.3%)	81 %	6
Grain	Simpsons - Caramalt	1 kg (5.8%)	76 %	69
Grain	Simpsons - Crystal Extra Dark	1.5 kg (8.8%)	74 %	315
Grain	Weyermann - Dehusked Carafo III	0.5 kg (2.9%)	70 %	1024
Grain	Simpsons - Chocolate Malt	0.5 kg (2.9%)	73 %	788
Grain	Weyermann - Pale Wheat Malt	1 kg (5.8%)	85 %	5
Grain	Oats, Flaked	1 kg (5.8%)	80 %	2
Sugar	Brown Sugar, Dark	0.6 kg (3.5%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	90 min	15.5 %
Whirlpool	Cascade	50 g	30 min	6 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	30 min	15.5 %
Boil	Fuggles	100 g	90 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	600 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe koniak	50 g	Secondary	14 day(s)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.