

## [32] Stosiem

- Gravity **18 BLG**
- ABV ---
- IBU **40**
- SRM **62**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **21.2 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	3.75 kg (56%)	83 %	6
Grain	Pszeniczny bestmalt	0.3 kg (4.5%)	85 %	5
Grain	Carahell Weyermann	0.2 kg (3%)	77 %	26
Grain	Weyermann - Caraamber	0.1 kg (1.5%)	75 %	70
Grain	Cara Gold Castlemalting	0.2 kg (3%)	78 %	120
Grain	Special B 350 Castle	0.2 kg (3%)	75 %	354
Grain	Czekoladowy BestMalt	0.1 kg (1.5%)	70 %	900
Grain	Czekoladowy Castle	0.1 kg (1.5%)	70 %	900
Grain	Carafa I Weyermann	0.2 kg (3%)	70 %	900
Grain	Fawcet Roasted rye	0.2 kg (3%)	70 %	1000
Grain	Carafa II Weyermann	0.1 kg (1.5%)	70 %	1150
Grain	Barley, Flaked	0.55 kg (8.2%)	70 %	4
Sugar	Candi Sugar, Dark	0.7 kg (10.4%)	78.3 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	90 min	9.4 %

Aroma (end of boil)	Sorachi Ace	30 g	10 min	9.4 %
Aroma (end of boil)	Sorachi Ace	40 g	0 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile