

#62 Another Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **42.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.85 kg (52.1%)	80 %	7
Grain	Briess - Rye Malt	0.63 kg (8.5%)	80 %	7
Grain	Płatki jęczmienne	0.8 kg (10.8%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.5%)	85 %	3
Grain	Cara Ruby Castle	0.3 kg (4.1%)	72 %	49
Grain	Castle Cafe Light	0.3 kg (4.1%)	75.5 %	250
Grain	Weyermann - Chocolate Rye	0.21 kg (2.8%)	20 %	493
Grain	Simpsons - Roasted Barley	0.5 kg (6.8%)	70 %	1300
Grain	Carafa II	0.04 kg (0.5%)	70 %	1150
Grain	Weyermann - Dehusked Carafa III	0.06 kg (0.8%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	31 g	70 min	13.3 %

Yeasts

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

WLP004 - Irish Ale Yeast	Ale	Liquid	1000 ml	White Labs
--------------------------	-----	--------	---------	------------