

## BASU a stout

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **70.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **25 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **32 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (62.5%)	80 %	5
Grain	enzymatyczny	1 kg (6.3%)	81 %	4
Grain	Żytni	2 kg (12.5%)	85 %	8
Grain	Strzegom Karmel 600	1 kg (6.3%)	68 %	601
Grain	Special W	0.5 kg (3.1%)	68 %	300
Grain	Castle Cafe	0.5 kg (3.1%)	75.5 %	480
Grain	Wheat Chocolat Castle Malting	1 kg (6.3%)	73 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	25 min	13 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Whirlpool	Simcoe	30 g	10 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s 05	Ale	Slant	400 ml	---