

# Caracrystal@ stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **31**
- SRM **27.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.6%)	80 %	7
Grain	Barley, Flaked	1 kg (15.2%)	70 %	4
Grain	Briess - Caracrystal Wheat Malt	0.6 kg (9.1%)	78 %	108
Grain	Briess - Chocolate Malt	0.5 kg (7.6%)	60 %	690
Grain	Briess - Extra Special Malt	0.5 kg (7.6%)	73 %	256

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	56 g	60 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	15 min
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