

## Forrest stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **40.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount       | Yield | EBC  |
|-------|------------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt simpsons      | 2 kg (32%)   | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I wyerman | 3 kg (48%)   | 79 %  | 22   |
| Grain | Brown Simpsons                     | 0.25 kg (4%) | 72 %  | 500  |
| Grain | Viking melanoidynowy strzegom      | 0.25 kg (4%) | 75 %  | 60   |
| Grain | Strzegom pszenica prażona          | 0.5 kg (8%)  | 70 %  | 1000 |
| Grain | Jęczmień palony                    | 0.25 kg (4%) | 55 %  | 985  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Fuggles    | 50 g   | 60 min   | 5.9 %      |
| Boil    | Fuggles    | 30 g   | 20 min   | 4.5 %      |
| Dry Hop | Simcoe     | 50 g   | 2 day(s) | 13.2 %     |
| Boil    | Pędy sosny | 100 g  | 15 min   | 1 %        |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 11.1 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | mech irlandzki | 10 g          | Boil           | 15 min      |