

# GREEN VENOM

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **34**
- SRM **34.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1680 liter(s)**
- Total mash volume **2240 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1680 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **777.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	250 kg (42.7%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	150 kg (25.6%)	80 %	20
Grain	Płatki jęczmienne	30 kg (5.1%)	85 %	3
Grain	Płatki owsiane	30 kg (5.1%)	85 %	3
Grain	Pszeniczny	25 kg (4.3%)	85 %	4
Grain	Caramel/Crystal Malt - 160	25 kg (4.3%)	74 %	160
Grain	Weyermann - Chocolate Wheat	25 kg (4.3%)	74 %	788
Grain	Jęczmień palony	25 kg (4.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	25 kg (4.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	3000 g	60 min	9 %
Boil	Target	1000 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1000 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	630 g	Mash	60 min
Fining	Mech	300 g	Boil	15 min
Spice	Tonka	400 g	Secondary	5 day(s)
Flavor	Płatki dębowe bourbon	3500 g	Secondary	14 day(s)