

Merry beermas - Christmas Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **44.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **19 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II	3 kg (72.6%)	80 %	16
Grain	Weyermann - Vienna Malt	0.33 kg (8%)	81 %	8
Grain	Weyermann - Melanoiden Malt	0.33 kg (8%)	81 %	53
Grain	Caraaroma	0.17 kg (4.1%)	78 %	350
Grain	Carafa special III	0.3 kg (7.3%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	16.67 g	70 min	4.6 %
Boil	Lublin (Lubelski)	10 g	70 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki - tabletki	0.83 g	Boil	20 min
Spice	cynamon - 4 laski	20 g	Boil	10 min
Spice	anyż - gwiazdki	8 g	Boil	10 min
Spice	kardamon	1 g	Boil	10 min
Spice	imbir mielony	1 g	Boil	10 min
Spice	gałka muszkatołowa	0.5 g	Boil	10 min

Notes

- !!!
Będzie zrobiony z brzezki na piwo 'Bread heel'
Po godzinie gotowania odlejemy 20 l na koźlaka i na 10 min gotowania wejdzie carafa III, cynamon, anyż i kardamon.
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