

## Mozestout?

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- Gravity **17.1 BLG**
- ABV ---
- IBU **45**
- SRM **63.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (52.6%)	85 %	7
Grain	Peat Smoked Malt	1 kg (26.3%)	74 %	6
Grain	Carafa III	0.2 kg (5.3%)	70 %	1034
Grain	Black Barley (Roast Barley)	0.2 kg (5.3%)	70 %	985
Grain	Caraaroma	0.4 kg (10.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

### Yeasts

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