

## Po Prostu Stout 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **51.3**
- Style **Foreign Extra 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 **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- 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	Castle Malting - Pilsneński 2-rzędowy	2 kg (52.6%)	80 %	4
Grain	Castle malting Pale Ale	0.4 kg (10.5%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	0.25 kg (6.6%)	85 %	5
Grain	Cookie	0.1 kg (2.6%)	72 %	50
Grain	Simpsons - Roasted Barley	0.25 kg (6.6%)	70 %	1500
Grain	Carahell	0.25 kg (6.6%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.25 kg (6.6%)	68 %	1200
Grain	Simpsons - Golden Naked Oats	0.2 kg (5.3%)	73 %	20
Grain	Fawcett - Pale Chocolate	0.1 kg (2.6%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Slant	200 ml	---