

# Shadow Stoutrooper

- Gravity **17.7 BLG**
- ABV ---
- IBU **24**
- SRM **62.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (50%)	80 %	8
Grain	Płatki jęczmienne	0.8 kg (20%)	75 %	3
Grain	Caraaroma (Weyermann)	0.3 kg (7.5%)	78 %	400
Grain	Special B Malt (Castle)	0.3 kg (7.5%)	65.2 %	350
Grain	Fawcett - Pale Chocolate	0.2 kg (5%)	71 %	600
Grain	Carafa Special II	0.2 kg (5%)	65 %	1100
Grain	Jęczmień palony (Castle)	0.2 kg (5%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	12.9 %
Boil	Simcoe	15 g	5 min	13.3 %
Boil	Centennial	15 g	5 min	10.5 %
Whirlpool	Simcoe	15 g	0 min	13.3 %
Whirlpool	Centennial	15 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	75 ml	Fermentum Mobile

## Notes

- Jęczmień Palony pod koniec przerwy w 72 stopniach.  
*Apr 20, 2017, 12:42 PM*