

Sherry WA Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **43.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (83.2%)	79 %	6
Grain	Jęczmień palony	0.15 kg (3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4%)	68 %	1200
Grain	Kawowy 500EBC	0.2 kg (4%)	70 %	500
Grain	Strzegom Karmel 150	0.3 kg (5.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	Target	10 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe Sherry Oloroso	30 g	Secondary	21 day(s)
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