

Stoucik

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **32.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |
| Grain | Strzegom Karmel 150 | 1 kg (22.2%) | 75 % | 150 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.6%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.6%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Whirlpool | Citra | 15 g | 20 min | 12 % |
| Whirlpool | Cascade | 30 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |