

# Stout Kuby

- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **41.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (60.3%)	79 %	6
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.3%)	68 %	1202
Grain	Barley, Flaked	0.4 kg (6.9%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0
Grain	Oats, Flaked	0.4 kg (6.9%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min

Flavor	Wiśnie	3500 g	Primary	21 day(s)
Flavor	płatki dębowe maczawne w koniaku	20 g	Primary	21 day(s)