

Stout uesański

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **37.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (18.2%)	80 %	5
Grain	Pszeniczny	1.5 kg (22.7%)	85 %	4
Grain	Czekoladowy	0.25 kg (3.8%)	60 %	800
Grain	Carafa II	0.15 kg (2.3%)	70 %	1100
Grain	Strzegom Pilzneński	2 kg (30.3%)	80 %	4
Grain	Carafa III	0.15 kg (2.3%)	70 %	1034
Grain	Simpsons - Golden Promise	1 kg (15.1%)	81 %	4
Grain	Simpsons - Golden Naked Oats	0.16 kg (2.4%)	73 %	20
Grain	Strzegom Barwiący	0.2 kg (3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial (US)	20 g	60 min	10.5 %
Boil	Centennial (US)	15 g	15 min	10.5 %
Boil	Falconers Flight (US)	20 g	5 min	10.3 %
Whirlpool	Falconers Flight (US)	20 g	20 min	10.3 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	220 ml	Wyeast Labs