

# Stout z orzechami laskowymi

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **34**
- SRM **34.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.4 kg (87.1%)	85 %	7
Grain	Fawcett - Pale Chocolate	0.3 kg (4.8%)	71 %	600
Grain	Carafa III	0.2 kg (3.2%)	70 %	1300
Grain	Żytni	0.2 kg (3.2%)	85 %	8
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Orzechy laskowe	500 g	Secondary	3 day(s)
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