

# TropicStout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **38.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (25.6%)	81 %	4
Grain	Monachijski	2 kg (25.6%)	80 %	16
Grain	Strzegom Czekoladowy jasny	1 kg (12.8%)	68 %	400
Grain	Simpsons - Coffee Malt	0.3 kg (3.8%)	74 %	296
Grain	Carafa II	0.2 kg (2.6%)	70 %	812
Grain	Barwiący	0.3 kg (3.8%)	55 %	985
Adjunct	Briess - Oat Flakes	0.5 kg (6.4%)	80 %	5
Adjunct	Briess - Rye Flakes	0.4 kg (5.1%)	71 %	6
Adjunct	Briess - Barley Flakes	0.6 kg (7.7%)	70 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	45 min	12 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	100 ml	Fermentum Mobile