

#16 Islay Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **37.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3.5 kg (54.7%)	77 %	5
Grain	Viking Malt Wędzony torfem	1.5 kg (23.4%)	77 %	10
Adjunct	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Viking Malt Czekoladowy Ciemny	0.5 kg (7.8%)	68 %	1200
Dodane na wygrzew				
Grain	Jęczmień palony	0.4 kg (6.3%)	50 %	985
Dodane na wygrzew				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	60 min	3.5 %
Aroma (end of boil)	Sybilla	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	150 ml	---
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Extras

Type	Name	Amount	Use for	Time
Spice	płatki dębowe średnio palone	50 g	Primary	0 day(s)