

#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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|-----|
| Safale S-04 | Ale | Slant | 150 ml | --- |
|-------------|-----|-------|--------|-----|

Extras

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