

## #27 Vistulian Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **29.5**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (73.1%)	81 %	26
Grain	Viking Pale Ale malt	0.5 kg (10.8%)	80 %	5
Grain	Briess - Dark Chocolate Malt	0.25 kg (5.4%)	60 %	827
Grain	Weyermann - Carawheat	0.15 kg (3.2%)	77 %	97
Grain	Caramel/Crystal Malt - 30L	0.1 kg (2.2%)	75 %	59
Grain	Jęczmień palony	0.25 kg (5.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	5 %
Boil	Nadwiślański	10 g	60 min	5.9 %
Boil	Puławski	25 g	30 min	5 %
Boil	Nadwiślański	15 g	30 min	5.9 %
Aroma (end of boil)	Nadwiślański	50 g	5 min	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
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