

American Stout Pinta 'Mothman'

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **43.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 3 kg (49.6%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (16.5%) | 78 % | 18 |
| Grain | Barley, Flaked | 0.9 kg (14.9%) | 70 % | 4 |
| Grain | pszeniczny czekoladowy weyermann | 0.25 kg (4.1%) | 65 % | 1050 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (4.1%) | 70 % | 1400 |
| Grain | Viking Wheat Malt | 0.25 kg (4.1%) | 83 % | 5 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.3%) | 71 % | 626 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13.3 % |
| ctz | | | | |

| | | | | |
|---------------------|---------|------|----------|--------|
| Boil | Simcoe | 25 g | 10 min | 12.8 % |
| Boil | Idaho 7 | 25 g | 10 min | 13.1 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 12.8 % |
| Aroma (end of boil) | Idaho 7 | 25 g | 0 min | 13.1 % |
| Dry Hop | Sabro | 25 g | 3 day(s) | 14 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 12.8 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 5 g | Mash | 90 min |
| Water Agent | kreda | 4 g | Mash | 90 min |
| Water Agent | epsom | 1 g | Mash | 90 min |
| albo gips | | | | |
| Fining | whirflock | 1 g | Boil | 5 min |

Notes

- Palone pod koniec zacierania
Cel 16°
~50 IBU

8 stycznia - 9 luty 2024 - otwarty Formularz Zgłoszeniowy Konkursu
12 - 16 luty 2024 - recepcja piw do Konkursu (Browar PINTA - Wieprz)
22 - 24 luty 2024 - obrady Jury Konkursu
24 luty 2024 - ogłoszenie wyników Konkursu
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