

Barakuda Frut Mikk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **30.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (63.6%) | 79 % | 6 |
| Grain | Fawcett - Pale Chocolate | 0.6 kg (10.9%) | 71 % | 600 |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (7.3%) | 81 % | 53 |
| Grain | śłod kawowy | 0.2 kg (3.6%) | --- % | --- |
| Grain | Jęczmień palony | 0.2 kg (3.6%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (10.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 55 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|-----|-----------|----------|
| Flavor | wisnie | 3 g | Secondary | 7 day(s) |
|--------|--------|-----|-----------|----------|