

# Maupa Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **32.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (78.2%)	80 %	8
Grain	Słód Crystal	0.75 kg (8.4%)	78 %	150
Grain	Fawcett - Brown	0.3 kg (3.4%)	72 %	180
Grain	Chocolate Malt (UK)	0.1 kg (1.1%)	72 %	1200
Grain	Carafa I Special	0.25 kg (2.8%)	65 %	900
Grain	Jęczmień palony	0.25 kg (2.8%)	65 %	1100
Grain	Płatki owsiane	0.3 kg (3.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian cardinal	50 g	55 min	9.2 %
Boil	Styrian Golding	50 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale