

# Mint Stout

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **36.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2.5 kg (61.7%)	80 %	5
Grain	Monachijski	1 kg (24.7%)	80 %	16
Grain	Jęczmień palony	0.3 kg (7.4%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.2%)	73 %	1001

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile