

# Mokate Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **26.4**
- Style **Sweet 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (60.2%)	81 %	5
Grain	Strzegom Karmel 600	0.3 kg (5.2%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.19 kg (3.3%)	68 %	400
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	płatki jęczmienne	0.5 kg (8.6%)	60 %	4
Grain	monachijski barke	0.5 kg (8.6%)	78 %	21
Grain	Słód owsiany Fawcett	0.5 kg (8.6%)	61 %	5
Grain	Caraaroma	0.22 kg (3.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa ziarnista	500 g	Boil	5 min
Flavor	laktoza	500 g	Bottling	5 min