

## Po prostu Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **34.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (54.1%)	82 %	4
Grain	Viking Pale Ale malt	0.4 kg (10.8%)	80 %	5
Grain	Viking Wheat Malt	0.3 kg (8.1%)	83 %	5
Grain	Cookie	0.2 kg (5.4%)	72 %	50
Grain	Castle Malting - coffee	0.3 kg (8.1%)	77 %	250
Grain	palony ciemny	0.2 kg (5.4%)	74 %	1350
Grain	Carahell	0.2 kg (5.4%)	77 %	26
Grain	Fawcett - Pale Chocolate	0.1 kg (2.7%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	50 min	10 %
Boil	Galaxy	5 g	50 min	13.6 %
Aroma (end of boil)	Galaxy	5 g	10 min	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	100 ml	---
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