

Sorachi stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **37**
- SRM **31.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (11.9%)	81 %	6
Grain	Castlemalting - Cara Clair	1 kg (11.9%)	78 %	4
Grain	Abbey Malt Weyermann	0.5 kg (6%)	75 %	45
Grain	Carafa II	0.4 kg (4.8%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.5 kg (6%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	Sorachi Ace	100 g	20 min	10 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile
oslo	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	60 min
Water Agent	sól kuchenna	3 g	Mash	60 min
Water Agent	chlerek wapnia	1 g	Mash	60 min
Water Agent	redukwas(kreda)	15 g	Mash	60 min
Water Agent	kwask mlekowy 80%	1 g	Mash	0 min

Notes

- 1ml kwasu mlekowego 80% do wody do wysładzania.
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