

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|------------------|
| 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 | chlorek 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.
Nov 1, 2021, 4:41 PM