

Stółp

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **39.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.2 kg (53.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |
| Grain | Caraaroma | 0.5 kg (8.3%) | 78 % | 400 |
| Grain | Karmelowy | 0.5 kg (8.3%) | 75 % | 600 |
| Grain | płatki jęczmienne | 0.4 kg (6.7%) | 60 % | 4 |
| Grain | czekoladowy żytni | 0.2 kg (3.3%) | 75 % | 1100 |
| Grain | Jęczmień palony | 0.2 kg (3.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Nugget | 25 g | 60 min | 13 % |
| Boil | Nugget | 25 g | 10 min | 13 % |
| Boil | Nugget | 25 g | 5 min | 13 % |
| Dry Hop | Nugget | 25 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Slant | 500 ml | Wyeast Labs |