

## Stout #26

- Gravity **17.1 BLG**
- ABV ---
- IBU **49**
- SRM **52.6**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **63 C**, Time **0 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **0 min** at **63C**
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.06 kg (33.4%)	79 %	6
Grain	Monaegom Monachijski typ I	1.05 kg (17%)	79 %	16
Grain	Strzegom Wiedeński	0.79 kg (12.8%)	79 %	10
Grain	Castle Cafe	0.315 kg (5.1%)	75.5 %	480
Grain	Strzegom Karmel 600	0.2 kg (3.2%)	68 %	601
Grain	Carafa II	0.2 kg (3.2%)	70 %	812
Grain	Bestmalz - Black Malt	0.315 kg (5.1%)	55 %	985
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
Grain	Chocolate Malt - Fawcawet	0.315 kg (5.1%)	73 %	887
Adjunct	Płatki owsiane	0.24 kg (3.9%)	85 %	3
Adjunct	Płatki pszeniczne	0.24 kg (3.9%)	85 %	3
Adjunct	Płatki jęczmienne	0.24 kg (3.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Nugget	25 g	60 min	15 %
Boil	Simcoe	20 g	15 min	13.1 %