

STOUT 3

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **55**
- SRM **43.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 6 kg (70.6%) | 79 % | 6 |
| Grain | Special B Castlemalting | 0.75 kg (8.8%) | 77 % | 350 |
| Grain | Strzegom Pszeniczny | 0.5 kg (5.9%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 70 % | 3 |
| Grain | Weyermann -czekoladowy pszeniczny | 0.4 kg (4.7%) | 65 % | 1000 |
| Grain | Weyermann - Carafa II special | 0.25 kg (2.9%) | 65 % | 1100 |
| Grain | Fawcett - Chocolate | 0.1 kg (1.2%) | 71 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Warrior | 33 g | 60 min | 15.5 % |
| Boil | Chinook | 10 g | 20 min | 13 % |
| Boil | Izabella | 25 g | 15 min | 6 % |
| Boil | Izabella | 25 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------|--------|-----------|----------|
| Water Agent | węglan wapnia kreda | 10 g | Mash | --- |
| Flavor | skórka suszona pomarańczy | 30 g | Boil | 10 min |
| Fining | whirlfloc tabletki | 1.2 g | Boil | 7 min |
| Flavor | tonka | 15 g | Secondary | 6 day(s) |

Notes

- Tonka macerowana w burbonie 2 dni.
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