

## Stout II

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **40.4**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **46.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **30.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (68.2%)	80 %	5
Grain	Weyermann - Carafa I	0.6 kg (6.8%)	70 %	690
Grain	Chocolate Thomas fawcet	0.6 kg (6.8%)	60 %	1100
Grain	Jęczmień palony	0.6 kg (6.8%)	55 %	985
Grain	Płatki jęczmienne	1 kg (11.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	60 min	7 %
Aroma (end of boil)	Fuggles	50 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe macerowane w burbonie	50 g	Secondary	10 day(s)
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