

Tropical Extra Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **37.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.6%)	79 %	16
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.4%)	70 %	837
Grain	Jęczmień palony	0.4 kg (5.4%)	55 %	985
Grain	Żytni	1 kg (13.6%)	85 %	8
Grain	Kawowy	0.35 kg (4.8%)	77 %	500
Grain	Caramel Aromatic	0.5 kg (6.8%)	75 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	55 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Slant	200 ml	Omega Yeast