

TropicStout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **38.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|---------------|--------|-----|
| Grain | Pilzneński | 2 kg (25.6%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (25.6%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (12.8%) | 68 % | 400 |
| Grain | Simpsons - Coffee Malt | 0.3 kg (3.8%) | 74 % | 296 |
| Grain | Carafa II | 0.2 kg (2.6%) | 70 % | 812 |
| Grain | Barwiący | 0.3 kg (3.8%) | 55 % | 985 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (6.4%) | 80 % | 5 |
| Adjunct | Briess - Rye Flakes | 0.4 kg (5.1%) | 71 % | 6 |
| Adjunct | Briess - Barley Flakes | 0.6 kg (7.7%) | 70 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 45 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 100 ml | Fermentum Mobile |