

stout 8/2019

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **47**
- SRM **36.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	5 kg (67.6%)	80 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (6.8%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	1 kg (13.5%)	73 %	120
Grain	cookie-bursztynowy	0.3 kg (4.1%)	70 %	50
Grain	Strzegom Czekoladowy 1200	0.4 kg (5.4%)	68 %	1200
Grain	black castlemalting 1300 ebc	0.2 kg (2.7%)	73.5 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe uniwersalny	30 g	60 min	13.1 %
Boil	Mosaic aromat	30 g	20 min	12 %
Dry Hop	Citra uniwersalny	15 g	5 day(s)	13.5 %
Dry Hop	Citra uniwersalny	15 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	wirlfloc t	2.5 g	Boil	5 min

Notes

- na 15' przed końcem zacierania dodać słody ciemne

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