

## #23 habanero stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **30.5**
- Style **Dry 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale         | 1.1 kg (22.4%) | 79 %  | 6    |
| Grain | Pszeniczny                | 0.15 kg (3.1%) | 85 %  | 4    |
| Grain | Żytni                     | 1 kg (20.4%)   | 85 %  | 8    |
| Grain | Strzegom Karmel 300       | 0.2 kg (4.1%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (6.1%)  | 68 %  | 1202 |
| Grain | Jęczmień palony           | 0.15 kg (3.1%) | 55 %  | 985  |
| Grain | Strzegom Pilzneński       | 2 kg (40.8%)   | 80 %  | 4    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Waimea            | 15 g   | 60 min | 17 %       |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type  | Name     | Amount | Use for   | Time     |
|-------|----------|--------|-----------|----------|
| Spice | habanero | 2 g    | Boil      | 10 min   |
| Spice | habanero | 2 g    | Secondary | 5 day(s) |

### Notes

- 3 duże papryczki na gotowanie (habanero po burzliwej wyczuwalne w smaku, ostrość minimalnie wyczuwalna)  
3 małe papryczki sparzone na cichą dla podbicia ostrości  
*Jun 18, 2017, 11:18 PM*