

Barrel Aged Stout

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **45**
- SRM **34.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (52.6%) | 82 % | 4 |
| Grain | Pszeniczny | 1.5 kg (15.8%) | 83 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (10.5%) | 79 % | 10 |
| Grain | Carafa II | 0.5 kg (5.3%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.3%) | 68 % | 400 |
| Grain | Caramel/Crystal Malt - 40L | 1 kg (10.5%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 7 g | Mash | 60 min |
| Water Agent | Kreda(Redukwas) | 19 g | Mash | 60 min |
| Water Agent | Kwas mlekowy 80% | 1.7 g | Mash | 0 min |

Notes

- Kwas mlekowy 80% 1.7ml na 30l wody do wyśładzania
Profil wody(słodowy): /Ca-159.2/Mg-4/Na-4/Cl-96.3/SO4-62.5/HCO3-277/
Fermentacja:3 dni w 20*C później temp. pokojowa.
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