

Dark skin unknown (SH Simcoe)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (63.6%)	80 %	5
Grain	Simpsons - Coffee Malt	0.65 kg (9.8%)	74 %	296
Grain	Briess - Carabrown Malt	0.35 kg (5.3%)	79 %	108
Grain	Black Barley (Roast Barley)	0.55 kg (8.3%)	55 %	985
Grain	Chocolate Malt (US)	0.35 kg (5.3%)	60 %	690
Sugar	glukoza	0.3 kg (4.5%)	90 %	0
Sugar	Milk Sugar (Lactose)	0.2 kg (3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

Notes

- Do 16L wody w temp 72°C wsypać ześrutowane słody jasne. 68°C przez 70 minut.
72°C dodać słody ciemne - przez 10 minut
78°C przez 5 minut
Wysładzać ok. 16- 17L wody w temp. 80°C
60 minut
Chmiel Simcoe 20g od początku gotowania (60min) Chmiel Simcoe 25g na 15 min przed końcem gotowania
Chmiel Simcoe 20g na 5 min przed końcem gotowania Burzliwa: 18-21°C, 10-14 dni
Cicha: 18-21°C, 7 dni
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