

# lunga SH Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **29.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Platki owsiane                  | 0.5 kg (13.7%) | 85 %  | 3    |
| Grain | Weyermann - Chocolate Wheat     | 0.15 kg (4.1%) | 74 %  | 788  |
| Grain | Viking Pale Ale malt            | 2.7 kg (74%)   | 80 %  | 5    |
| Grain | Simpsons - Coffee Malt          | 0.15 kg (4.1%) | 74 %  | 296  |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (4.1%) | 70 %  | 1024 |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | lunga | 10 g   | 60 min | 11.5 %     |
| Whirlpool | lunga | 50 g   | 20 min | 11.5 %     |