

# MEGA STOUT

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **36.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **37 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **20 min** at **37C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 4.5 kg (57%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1 kg (12.7%)  | 79 %  | 22   |
| Grain | Żytni                       | 0.5 kg (6.3%) | 85 %  | 8    |
| Grain | Pszeniczny                  | 0.4 kg (5.1%) | 85 %  | 4    |
| Grain | Brown                       | 0.3 kg (3.8%) | 72 %  | 200  |
| Grain | płatki jęczmienne           | 0.3 kg (3.8%) | --- % | 4    |
| Grain | Fawcett - Pale Chocolate    | 0.3 kg (3.8%) | 71 %  | 600  |
| Grain | Czekoladowy 1200 UK         | 0.3 kg (3.8%) | 68 %  | 1202 |
| Grain | Jęczmień palony             | 0.3 kg (3.8%) | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Simcoe  | 50 g   | 60 min | 11.4 %     |
| Boil    | Cascade | 15 g   | 15 min | 7.7 %      |
| Boil    | Simcoe  | 15 g   | 15 min | 11.4 %     |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Boil    | Cascade | 35 g | 5 min    | 7.7 %  |
| Boil    | Simcoe  | 35 g | 5 min    | 11.4 % |
| Dry Hop | Simcoe  | 50 g | 7 day(s) | 13.2 % |
| Dry Hop | Citra   | 50 g | 7 day(s) | 12 %   |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type        | Name              | Amount | Use for | Time |
|-------------|-------------------|--------|---------|------|
| Water Agent | kreda czy coś tam | 5 g    | Mash    | ---  |