

# Mint Stout

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- Gravity **13.6 BLG**
- ABV ---
- IBU ---
- SRM **52.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **67 C**, Time **61 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **61 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (78.7%)	81 %	5
Grain	Weyermann - Caramunich II	0.35 kg (7.9%)	75 %	124
Grain	Strzegom pszenica prażona	0.2 kg (4.5%)	70 %	1000
Grain	Weyermann - Dehusked Carafa III	0.2 kg (4.5%)	70 %	1024
Grain	Weyermann - Dehusked Carafa II	0.2 kg (4.5%)	70 %	837

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis