

## Po prostu stout 3

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **38.6**
- Style **Foreign Extra 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2 kg (51.9%)	80 %	5
Grain	castle malting pale ale	0.7 kg (18.2%)	80 %	8
Grain	cookie	0.2 kg (5.2%)	70 %	70
Grain	Castle Malting - coffee	0.3 kg (7.8%)	77 %	250
Grain	castle malting - black malt	0.2 kg (5.2%)	73.5 %	1350
Grain	Carahell	0.25 kg (6.5%)	77 %	26
Grain	Fawcett - Pale Chocolate	0.2 kg (5.2%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	13 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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S-04	Ale	Slant	200 ml	---
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