

## pszeniczny stout 6

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **36.8**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (52.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.3 kg (10.5%)	79 %	22
Grain	Strzegom Pszeniczny	0.6 kg (21.1%)	81 %	6
Grain	Strzegom pszenica prażona	0.25 kg (8.8%)	70 %	1000
Grain	Strzegom Karmel 600	0.2 kg (7%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Styrian Golding	15 g	5 min	3.6 %
Whirlpool	Styrian Golding	15 g	30 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	6 g	fermentis