

Sharp Peppers Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **46.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **7 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (77.5%)	80 %	8
Grain	Jęczmień palony	1 kg (15.5%)	55 %	985
Grain	Słód Coffee Light Castle Malting	0.2 kg (3.1%)	74 %	250
Grain	Weyermann - Carawheat	0.25 kg (3.9%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	15 g	70 min	8.5 %
Boil	Aurora	15 g	60 min	8.5 %
Boil	Aurora	15 g	40 min	8.5 %
Boil	Aurora	15 g	30 min	8.5 %
Boil	Aurora	15 g	20 min	8.5 %
Boil	Aurora	15 g	10 min	8.5 %
Boil	Aurora	10 g	0 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Papryka suszona	65 g	Boil	30 min

Notes

- Dodatek jeszcze do przemyślenia.
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