

## Stout II

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **37.7**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.3%)	73 %	1001
Grain	Carafa III	0.25 kg (6.3%)	70 %	1034
Grain	Briess - Carapils Malt	0.5 kg (12.5%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	---