

Stout Świąteczny 2017

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **40**
- SRM **34.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (25.5%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (15.3%)	79 %	6
Grain	caram	0.3 kg (3.1%)	79 %	22
Grain	Pszeniczny	2.3 kg (23.5%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (25.5%)	80 %	4
Grain	Jęczmień palony	0.5 kg (5.1%)	55 %	985
Grain	Strzegom Barwiący	0.2 kg (2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	75 g	60 min	4 %
Boil	Marynka	25 g	15 min	10 %
Boil	Mosaic	25 g	15 min	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	10 g	Boil	15 min
Spice	goździki	10 g	Boil	15 min
Spice	imbir	10 g	Boil	15 min

Notes

- trzy pierwsze ziarna to słód nieśrutowany
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