

Toffee Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **38.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (51.7%) | 79 % | 6 |
| Adjunct | Pszenica niesłodowana | 1 kg (17.2%) | 75 % | 3 |
| Grain | Strzegom Karmel 300 | 1 kg (17.2%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.3 kg (5.2%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Ekuanot | 15 g | 60 min | 14 % |
| Aroma (end of boil) | Crystal | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|-----------|----------|
| Water Agent | Laktoza | 700 g | Boil | 10 min |
| Other | płatki dębowe rum | 50 g | Secondary | 7 day(s) |