

# Tropical stout

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **40**
- SRM **53.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castle malting - Maris Otter	1.3 kg (29.5%)	81 %	6
Grain	Weyermann - Pale Ale Malt	1.6 kg (36.4%)	80 %	7
Grain	Weyermann pszeniczny jasny	0.3 kg (6.8%)	80 %	6
Grain	Caraaroma	0.3 kg (6.8%)	78 %	400
Grain	Special B Malt	0.3 kg (6.8%)	65.2 %	315
Grain	Weyermann - Carafa I	0.3 kg (6.8%)	70 %	690
Grain	weyermann - Pszeniczny Czekoladowy	0.3 kg (6.8%)	73 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	21 g	60 min	6.3 %
Boil	Centennial	13 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP004 - Irish Ale Yeast	Ale	Slant	100 ml	White Labs
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## Notes

- Słody palone dodane w momencie podgrzewania do 76 stopni (15min w garze)  
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