

## Tropical stout #2

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **54.1**
- 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 **100 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **72 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield  | EBC  |
|-------|------------------------------------|----------------|--------|------|
| Grain | castle malting - Maris Otter       | 3 kg (65.9%)   | 81 %   | 6    |
| Grain | Płatki owsiane                     | 0.5 kg (11%)   | 60 %   | 3    |
| Grain | Caraaroma                          | 0.3 kg (6.6%)  | 78 %   | 400  |
| Grain | crystal dark                       | 0.2 kg (4.4%)  | 65.2 % | 300  |
| Grain | weyermann - Pszeniczny Czekoladowy | 0.25 kg (5.5%) | 73 %   | 1200 |
| Grain | czekoladowy ciemny                 | 0.2 kg (4.4%)  | 70 %   | 1200 |
| Grain | Carafa II special                  | 0.1 kg (2.2%)  | 70 %   | 812  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 80 min | 12.7 %     |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 80 ml  | White Labs |