

# Weizen Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **31.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (54.2%)	81 %	4
Grain	Pszeniczny	1 kg (9.7%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.4 kg (3.9%)	80 %	6
Grain	Jęczmień palony	1 kg (9.7%)	55 %	1000
Grain	Biscuit Malt	0.27 kg (2.6%)	79 %	50
Grain	Special L Malt	0.53 kg (5.1%)	65.2 %	20
Grain	Red Crystal	0.53 kg (5.1%)	71.3 %	350
Grain	płatki jęczmienne	1 kg (9.7%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	53.33 g	60 min	10.5 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile