

Black currant stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **38.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (31.9%)	85 %	7
Grain	Strzegom Pilzneński	1.5 kg (31.9%)	80 %	4
Dry Extract	WES ekstrakt słodowy jasny	0.3 kg (6.4%)	80 %	15
Grain	Weyermann - Chocolate Wheat	0.25 kg (5.3%)	74 %	788
Grain	Strzegom Barwiący	0.2 kg (4.3%)	68 %	1300
Grain	Simpsons - Black Malt	0.2 kg (4.3%)	70 %	1700
Grain	Żytni	0.75 kg (16%)	85 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	8.7 %
Aroma (end of boil)	Styrian Golding	30 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	aromat porzeczka	50 g	Primary	15 day(s)