SUSKA STOUT

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **33**
- SRM **51.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg *(47.1%)*	83 %	6
Grain	Słód owsiany Fawcett	2 kg *(18.8%)*	61 %	5
Grain	Strzegom Monachijski typ II	1 kg *(9.4%)*	79 %	22
Grain	Carafa II Special	0.6 kg *(5.6%)*	70 %	1034
Grain	Weyermann - Chocolate Rye	0.5 kg *(4.7%)*	20 %	493
Grain	Viking Wheat Malt	0.25 kg *(2.4%)*	83 %	5
Grain	Carafa I Special	0.35 kg *(3.3%)*	70 %	664
Grain	Cara Gold	0.25 kg *(2.4%)*	75 %	120
Grain	Biscuit Malt	0.125 kg *(1.2%)*	79 %	45
Grain	Weyermann - Carawheat	0.125 kg *(1.2%)*	77 %	97
Grain	Simpsons - Golden Naked Oats	0.125 kg *(1.2%)*	73 %	20
Grain	Simpsons - Black Malt	0.1 kg *(0.9%)*	70 %	1084
Grain	Carafa III Special	0.1 kg *(0.9%)*	70 %	1034
Grain	Castlemalting Coffee	0.1 kg *(0.9%)*	74 %	500

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

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	60 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloct	1 g	Boil	10 min
Water Agent	Chlorek wapńa	4 g	Mash	60 min
Flavor	Suska Sechlońska	500 g	Secondary	7 day(s)