

## BIAB - Dry Stout Carafa III S

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **36.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale           | 3 kg (66.7%)   | 80 %  | 7    |
| Grain | Płatki jęczmienne              | 1 kg (22.2%)   | 80 %  | 3    |
| Grain | Weyermann - Carafa III Special | 0.5 kg (11.1%) | 70 %  | 1024 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | CTZ (USA -2017) | 10 g   | 60 min | 15.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type    | Name      | Amount | Use for | Time   |
|---------|-----------|--------|---------|--------|
| Finning | Whirlfloc | 2.5 g  | Boil    | 10 min |