

Czarna Brukselka #1 - Belgijski Dry Stout - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **33.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | pale ale Viking Malt | 3 kg (64.1%) | 79 % | 8 |
| Grain | monachijski typ I Viking Malt | 0.5 kg (10.7%) | 78 % | 18 |
| Grain | wiedeński Viking Malt | 0.25 kg (5.3%) | 79 % | 11 |
| Grain | bursztynowy cookie Viking Malt | 0.5 kg (10.7%) | 72 % | 60 |
| Grain | czekoladowy ciemny Viking Malt | 0.1 kg (2.1%) | 1 % | 1200 |
| Grain | Słód Carafa® Special II Malt Weyermann® | 0.3 kg (6.4%) | 1 % | 1200 |
| Grain | jęczmień prażony Viking Malt | 0.03 kg (0.6%) | 1 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Marynka (PL) - granulát | 25 g | 45 min | 8.2 % |
| Aroma (end of boil) | Lubelski (PL) - granulát | 30 g | 7 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM25 Klasztorna medytacja | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---|--------|---------|--------|
| Other | Słód Carafa® Special II Malt Weyermann® | 200 g | Mash | 15 min |
| Other | czekoladowy ciemny Viking Malt | 100 g | Mash | 15 min |
| Other | jęczmień prażony Viking Malt | 30 g | Mash | 15 min |

Notes

- Bardzo dobra długo utrzymująca się piana.
Sep 3, 2017, 9:20 PM