

# Dawniej Tęgi - Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **36.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Base Malt	4 kg (83.3%)	80 %	6
Grain	Fawcett - Pszoniczny Czekoladowy	0.5 kg (10.4%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	East Kent Goldings	60 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

## Notes

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

- Fermentacja:  
Burzliwa (7-8 dni w 17-18 st. C)  
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (90 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie!

*Mar 23, 2017, 4:30 PM*