

Dry Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **26.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **94.5 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (61.4%)	82 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Jęczmień palony	0.4 kg (7%)	55 %	985
Grain	Carafa	0.2 kg (3.5%)	70 %	664
Grain	Czekoladowy	0.3 kg (5.3%)	60 %	788
Grain	Płatki owsiane	0.8 kg (14%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
safe ale 04	Ale	Dry	11 g	Safe Ale

Notes

- Jęczmień palony:
0,2 kg od początku zaciernaia
0.2 kg pod koniec zacierania
Pozostałe ciemne od początku

Płatki owsiane -> płatki jęczmienne

pH do zacierania 5.5 - 5.2

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