

Dry Stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **30.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **66 C**, Time **666 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **666 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.365 kg (47.8%)	--- %	0
Grain	Weyermann - Pilsner Malt	1.635 kg (33%)	81 %	5
Grain	Litovel karmelowy ciemny	0.25 kg (5.1%)	--- %	---
Grain	Carafa III	0.15 kg (3%)	70 %	1034
Grain	Jęczmień palony	0.15 kg (3%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (2%)	70 %	1000
Adjunct	Pszenica niesłodowana	0.3 kg (6.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	12.5 %
Boil	Tradition	22 g	30 min	4.5 %
Boil	Lubelski	16 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	zest świeżej pomarańczy	666 g	Secondary	666 day(s)

Notes

- na podstawie receptury:
<http://www.piwo.org/topic/6887-browar-undeath-czyli-warzone-na-uboczu-w-bytomiu-odrzanskim/page-30#entry266763>
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