

Dry Stout czyli walka z demonami

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **68.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Jęczmień palony	0.5 kg (16.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (16.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	triumph	20 g	60 min	9.5 %
Aroma (end of boil)	triumph	30 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Fermentis

Notes

- Może w końcu się uda uwarzyć porządny dry stout!!!!!!!!!!!!!!
Jan 13, 2022, 6:09 PM