

Dry Stout UPWR

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **19.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Ale Maris Otter Crisp | 3.5 kg (73.7%) | 83 % | 6 |
| Grain | Barley, Flaked | 1 kg (21.1%) | 70 % | 4 |
| Grain | Carafa special (R) typ II | 0.15 kg (3.2%) | 60 % | 1150 |
| Grain | Black Barley (Roast Barley) | 0.1 kg (2.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 18 g | Safale |

Notes

- Próba nr 1
Po fermentacji burzliwej 10L zabutelkować, a 10L przelać na cichą z dodatkiem skórki słodkiej pomarańczy i kawy.
ZŁY POMYSŁ!
Kawa nie potrzebna, bo jest w smaku od palonych słodów, a skórka słodkiej pomarańczy wprowadziła

mydlany posmak.

Próba nr 2

Skórka gorzkiej pomarańczy 10g na 12l na cichą, 4 dni przed butelkowaniem.

Feb 14, 2021, 3:31 PM