

drystout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **37.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (68.6%) | 80 % | 5 |
| Grain | diastatyczny | 0.2 kg (3.9%) | 80 % | 2.5 |
| Grain | Płatki jęczmienne | 0.4 kg (7.8%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.9%) | 68 % | 1200 |
| Grain | Carafa II specjal | 0.2 kg (3.9%) | 70 % | 812 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.9%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.3 kg (5.9%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |

Notes

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

- Słody jasne na 90minut
Słody ciemne na 45 minut
Sep 13, 2018, 10:40 AM