

Kiwon - Rye American Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **36.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Colorado Pale Base Malt | 3 kg (51.7%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.2%) | 79 % | 22 |
| Grain | Rye Malt | 1 kg (17.2%) | 63 % | 10 |
| Grain | Carafa III | 0.4 kg (6.9%) | 70 % | 1400 |
| Grain | Weyermann - Chocolate Rye | 0.4 kg (6.9%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 50 min | 12 % |
| Boil | Simcoe | 10 g | 50 min | 13.2 % |
| Boil | Citra | 40 g | 5 min | 12 % |
| Boil | Simcoe | 40 g | 5 min | 13.2 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------|-----|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1500 ml | Fermentum Mobile |
|------------------------------|-----|--------|---------|------------------|

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:
Syrop cukrowy na refermentację (110 g cukru w 400 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie
Aug 7, 2017, 2:11 AM