

Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **31.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (55.6%) | 80 % | 5 |
| Grain | płatki jęczmienne | 1 kg (18.5%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (9.3%) | 55 % | 1000 |
| Grain | Czekoladowy | 0.1 kg (1.9%) | 60 % | 800 |
| Grain | Strzegom Wiedeński | 0.8 kg (14.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 4.5 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |

Notes

- w temp. 62 same płatki jęczmienne w celu skleikowania. Następnym razem zrób to w osobnym naczyniu jak

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

należy, dzisiaj ci się śpieszy to daśś to do tych 15,6 litra wody na zacier :D. Słody Pale Ale, Monachijski i czekoladowy dodać do 68 stopni na 50 minut. Po pozytywnej próbie jodowej podgrzać do 72 stopni i dodać palone ziarno jęczmienia. Następnie mash out.

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