

Stout

- Gravity **11.9 BLG**
- ABV ---
- IBU **53**
- SRM **47.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.62 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (69.7%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.1 kg (3.5%) | 55 % | 985 |
| Grain | Płatki Jęczmienne | 0.3 kg (10.5%) | 70 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (7%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ I | 0.1 kg (3.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.17 kg (5.9%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Old German Altbier | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|-----------|----------|
| Spice | Brazylia Diamantina Kawa | 40 g | Bottling | --- |
| Spice | Brazylia Diamantina Kawa | 20 g | Secondary | 3 day(s) |

Notes

- Kawa na cichą rozkruszona, wcześniej wyprażona w 130°C przez 10 minut. Do rozlewu dodano kawy zaparzonej z około 40 gram, w kafeteri.
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