

Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **45.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 1 kg (35.7%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (35.7%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.125 kg (4.5%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.125 kg (4.5%) | 68 % | 601 |
| Grain | Strzegom Barwiący | 0.15 kg (5.4%) | 68 % | 1300 |
| Grain | Jęczmień palony | 0.2 kg (7.1%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.2 kg (7.1%) | 85 % | 3 |

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 | 6 g | --- |

Notes

- Moje pierwsze zacieranie :)
Sep 30, 2017, 8:28 PM