

# STOUT na bazie przepisu Dori 123

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **31.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (64.1%)	85 %	7
Grain	Caraaroma	0.5 kg (6.4%)	75 %	300
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	słód czekoladowy	0.2 kg (2.6%)	60 %	1200
Grain	Strzegom Monachijski typ I	1 kg (12.8%)	79 %	16
Grain	Płatki owsiane	0.8 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Boil	East Kent Goldings	30 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	300 ml	Fermentum Mobile
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