

Stout z wysłodzin (Work in progress)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **109**
- SRM **61.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **115 min**
- Evaporation rate **13 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **38.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Monachijski | 2 kg (19.9%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 6 kg (59.7%) | 80 % | 5 |
| Grain | Viking melanoidynowy | 0.4 kg (4%) | 75 % | 60 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (5%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.35 kg (3.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Target | 40 g | 60 min | 10.5 % |
| Aroma (end of boil) | First Gold | 30 g | 33 min | 7.5 % |
| Aroma (end of boil) | Target | 10 g | 23 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Notes

- Stout z wysłodzin po RISie (stąd ustawiona mała wydajność zacierania).
Wysłodzony do 8 BLG - stąd długie gotowanie i zbyt wcześnie wrzucony chmiel na aromat, który spowodował więcej goryczki.
Nov 25, 2018, 6:36 PM