

Stout02

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **36.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	karmelowy 400	1 kg (15.6%)	68 %	400
Grain	pszenica prażona 1393	0.2 kg (3.1%)	70 %	1393
Grain	Czekoladowy	0.2 kg (3.1%)	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	9.3 %
Boil	Cascade PL	30 g	20 min	5.8 %
Boil	Chinook	20 g	10 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- gips piwowski do wysładzania - tyżeczka
Sep 21, 2020, 9:33 AM

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