

Stout z wód po RISie #2

- Gravity **12.6 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wody wyśłodkowe po RISie	4.5 kg (100%)	--- %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	16 g	60 min	4.3 %
Boil	Marynka	7 g	60 min	9.5 %
Boil	Lubelski	60 g	60 min	3.6 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale