Dry Stout (Czarnuch)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **31.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(64.9%)*	80 %	6
Grain	Monachijski	1 kg *(21.6%)*	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(2.2%)*	68 %	1200
Wrzucony przy 72*C				
Grain	Strzegom Czekoladowy jasny	0.1 kg *(2.2%)*	68 %	400
Wrzucony przy 72*C				
Grain	Jęczmień palony	0.32 kg *(6.9%)*	55 %	985
Wrzucony przy 72*C				
Grain	Carafa II	0.05 kg *(1.1%)*	70 %	812
Wrzucony przy 72*C				
Grain	Carafa III	0.05 kg *(1.1%)*	70 %	1034
Wrzucony przy 72*C				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	7.8 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	5 min

Notes

- https://www.wiki.piwo.org/Dry_Stout_(Czarnuch),_Kamil_Soluch_(Cartmann)

  Słody palone zostały wrzucone przy 72°C.
  Feb 2, 2018, 7:56 PM