

#8 Dry stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **31.6**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (88.2%)	80 %	5
Grain	Jęczmień palony	0.6 kg (11.8%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	20 g	60 min	11 %
Boil	Phoenix	10 g	30 min	11 %
Aroma (end of boil)	Phoenix	20 g	0 min	11 %

Yeasts

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

Notes

- Wymrożona 1/4 piwa, 3/4 zabutelkowane - wyszedł przepyszny FES.
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