

American dry stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **45**
- SRM **23.3**
- 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (78%) | 85 % | 7 |
| Grain | Carafa II | 0.1 kg (2.4%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.3 kg (7.3%) | 55 % | 985 |
| Adjunct | jęczmienne płatki | 0.5 kg (12.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Kazbek | 25 g | 10 min | 4.6 % |
| Boil | Kazbek | 20 g | 30 min | 4.6 % |

Notes

- Tylko chmielenie zastosowaliśmy do Dry Stouta, brzeczkę mieliśmy po wysładzaniu RISa.

Tylko chmielenie jest "nasze".
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