

BIAB - Dry Stout Carafa III S

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **36.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3 kg (66.7%)	80 %	7
Grain	Płatki jęczmienne	1 kg (22.2%)	80 %	3
Grain	Weyermann - Carafa III Special	0.5 kg (11.1%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ (USA -2017)	10 g	60 min	15.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min