

# Czarna Brukselka #1 - Belgijski Dry Stout - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **33.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

| Type  | Name                                    | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | pale ale Viking Malt                    | 3 kg (64.1%)   | 79 %  | 8    |
| Grain | monachijski typ I Viking Malt           | 0.5 kg (10.7%) | 78 %  | 18   |
| Grain | wiedeński Viking Malt                   | 0.25 kg (5.3%) | 79 %  | 11   |
| Grain | bursztynowy cookie Viking Malt          | 0.5 kg (10.7%) | 72 %  | 60   |
| Grain | czekoladowy ciemny Viking Malt          | 0.1 kg (2.1%)  | 1 %   | 1200 |
| Grain | Słód Carafa® Special II Malt Weyermann® | 0.3 kg (6.4%)  | 1 %   | 1200 |
| Grain | jęczmień prażony Viking Malt            | 0.03 kg (0.6%) | 1 %   | 1000 |

## Hops

| Use for             | Name                     | Amount | Time   | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil                | Marynka (PL) - granulát  | 25 g   | 45 min | 8.2 %      |
| Aroma (end of boil) | Lubelski (PL) - granulát | 30 g   | 7 min  | 3.3 %      |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM25 Klasztorna medytacja | Ale  | Slant | 300 ml | ---        |

## Extras

| Type  | Name  | Amount | Use for | Time   |
|-------|---|--------|---------|--------|
| Other | Słód Carafa®<br>Special II Malt<br>Weyermann® | 200 g  | Mash    | 15 min |
| Other | czekoladowy<br>ciemny Viking Malt             | 100 g  | Mash    | 15 min |
| Other | jęczmień prażony<br>Viking Malt               | 30 g   | Mash    | 15 min |

## Notes

- Bardzo dobra długo utrzymująca się piana.  
*Sep 3, 2017, 9:20 PM*