

# D'jinn'es

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **33.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Strzegom Karmel 600	0.3 kg (5.8%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.8%)	68 %	1200
Grain	Carafa III	0.1 kg (1.9%)	70 %	1034
Grain	Jęczmień niesłodowany	0.5 kg (9.6%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	55 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Chłodnica	0 g	Boil	15 min

## Notes

- Z Magicznej Książeczki strona 128

Po  
May 5, 2017, 4:52 PM