

Dry Stout - Alepiwo

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **33.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.8 kg (74.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (13.7%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.2 kg (3.9%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.2 kg (3.9%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.9%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.8 % |
| Boil | Centennial | 5 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 1000 ml | White Labs |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 0.5 g | Boil | 7 min |

Notes

- Słody palone na koniec zaciernia
Feb 9, 2019, 10:40 AM