

Dry Stout (Czarnuch)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **31.8**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (64.9%) | 80 % | 6 |
| Grain | Monachijski | 1 kg (21.6%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.2%) | 68 % | 1200 |
| Wrzucony przy 72°C | | | | |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.2%) | 68 % | 400 |
| Wrzucony przy 72°C | | | | |
| Grain | Jęczmień palony | 0.32 kg (6.9%) | 55 % | 985 |
| Wrzucony przy 72°C | | | | |
| Grain | Carafa II | 0.05 kg (1.1%) | 70 % | 812 |
| Wrzucony przy 72°C | | | | |
| Grain | Carafa III | 0.05 kg (1.1%) | 70 % | 1034 |
| Wrzucony przy 72°C | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 50 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 0.5 g | Boil | 5 min |

Notes

- [https://www.wiki.piwo.org/Dry_Stout_\(Czarnuch\),_Kamil_Soluch_\(Cartmann\)](https://www.wiki.piwo.org/Dry_Stout_(Czarnuch),_Kamil_Soluch_(Cartmann))

Słody palone zostały wrzucone przy 72°C.
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