

First Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **32.4**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.9 kg (69%)	82 %	4
Grain	Viking Munich Malt	0.8 kg (19%)	78 %	18
Grain	Jęczmień palony	0.3 kg (7.1%)	55 %	1200
Grain	Strzegom Barwiący	0.2 kg (4.8%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

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

Notes

- That was my first batch that I've ever brewed, somewhere around of the 2015. Unfortunately, I can't find my journal, so maybe in the future I will expand my notes. Anyway, it wasn't that bad for the first beer, but I wasn't controlling the temperature of the fermentation. In my opinion, the temperature in the fermenting bucket was easily reaching 24-25C. It was over carbonated (I used 4 grams of sugar), but maybe this batch was infected (I couldn't resist to not to open the bucket and to just look at it). Beer foam was almost non existing.

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