

Mega Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **25.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **66.5 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **80 min** at **66.5C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 6.09 kg (70.1%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.74 kg (20%) | 80 % | 20 |
| Grain | Jęczmień palony | 0.43 kg (4.9%) | 55 % | 1150 |
| Grain | Carafa II | 0.43 kg (4.9%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Fuggles | 52.17 g | 60 min | 4.5 % |
| Boil | Fuggles | 17.39 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|---------|------------|
| irisch ale wyeast | Ale | Dry | 19.13 g | --- |

Notes

- fermentacja burzliwa 9 dni w temp. 15-19 stopni
- fermentacja cicha 12 dni w 20 stopniach.

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

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