

## #54 letnie zaćmienie słońca ( Irish dry stout )

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **42.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **34.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (75%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	1 kg (8.3%)	68 %	1200
Grain	Jęczmień palony	1 kg (8.3%)	55 %	985
Grain	Płatki jęczmienne	1 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Marynka	50 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Slant	400 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	2 g	Boil	10 min

## Notes

- 53L wody na start ( pocięta butelka ucięła 2L )  
Słód czekoladowy dodany na ostatnie 30minut zacierania  
Słód palony dodany na ostatnie 20minut zacierania.  
Po zacieraniu 13.5 blg  
10 L wody do wyśładzania.  
Drugi pomiar 12 blg  
dolanie 4L czystej wody.  
Blg po gotowaniu 13  
wyszło 45,5L  
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