

# Czarna Brukselka #1 - Belgijski Dry Stout - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **33.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3 kg (64.1%)	79 %	8
Grain	monachijski typ I Viking Malt	0.5 kg (10.7%)	78 %	18
Grain	wiedeński Viking Malt	0.25 kg (5.3%)	79 %	11
Grain	bursztynowy cookie Viking Malt	0.5 kg (10.7%)	72 %	60
Grain	czekoladowy ciemny Viking Malt	0.1 kg (2.1%)	1 %	1200
Grain	Słód Carafa® Special II Malt Weyermann®	0.3 kg (6.4%)	1 %	1200
Grain	jęczmień prażony Viking Malt	0.03 kg (0.6%)	1 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulát	25 g	45 min	8.2 %
Aroma (end of boil)	Lubelski (PL) - granulát	30 g	7 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klastorna medytacja	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Słód Carafa® Special II Malt Weyermann®	200 g	Mash	15 min
Other	czekoladowy ciemny Viking Malt	100 g	Mash	15 min
Other	jęczmień prażony Viking Malt	30 g	Mash	15 min

## Notes

- Bardzo dobra długo utrzymująca się piana.  
*Sep 3, 2017, 9:20 PM*