

Dawniej Tęgi - Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **36.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Pale Base Malt | 4 kg (83.3%) | 80 % | 6 |
| Grain | Fawcett - Pszonyczny Czekoladowy | 0.5 kg (10.4%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.3 kg (6.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 60 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |

Notes

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

- Fermentacja:
Burzliwa (7-8 dni w 17-18 st. C)
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (90 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie!

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