

dry stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **41.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (49.3%)	80 %	5
Grain	Monachijski	1 kg (14.1%)	80 %	16
Grain	Strzegom Monachijski typ I	1 kg (14.1%)	79 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.3 kg (4.2%)	71 %	600
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	płatki jęczmienne	0.5 kg (7%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us gestwa	Ale	Liquid	200 ml	---
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Notes

- Zacieranie :
55 stopni dodac platki jeczienne i słod pszeniczny
podgrzac do 67 stopni dodac slody pale ale, monachijski
72 stopnie dodac na 15 min barwiące
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