

Dry Stout - Alepiwo

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **33.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (74.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (13.7%)	79 %	16
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Strzegom pszenica prażona	0.2 kg (3.9%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.8 %
Boil	Centennial	5 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	1000 ml	White Labs

Extras

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

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	7 min

Notes

- Słody palone na koniec zaciernia
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