

## Dry stout JJ

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **37.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **50 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **50 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC  |
|-------|---------------------|--------------|-------|------|
| Grain | Strzegom Pilzneński | 4.5 kg (72%) | 80 %  | 4    |
| Grain | Platki jeczienne    | 1 kg (16%)   | 75 %  | 2    |
| Grain | Chocolate fawcett   | 0.5 kg (8%)  | 68 %  | 1200 |
| Grain | Strzegom Barwiący   | 0.25 kg (4%) | 68 %  | 1300 |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga    | 20 g   | 60 min | 11 %       |
| Aroma (end of boil) | Puławski | 100 g  | 10 min | 4.3 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Notes

- Po zacieraniu (negatywnej próbie jodowej czyli kolor się nie zmienia na niebieski) należy dodać ciemne słody i potrzymać przez 10 minut po czym przelać do filtratora i poczekać aż ułoży się złoże  
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