

My stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **25.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **9.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.6 kg (80.8%)	82 %	6
Grain	Black (Patent) Malt	0.11 kg (3.4%)	55 %	1400
Grain	Briess - Chocolate Malt	0.058 kg (1.8%)	60 %	1100
Grain	Biscuit Malt	0.2 kg (6.2%)	79 %	45
Grain	Brown Malt (British Chocolate)	0.1 kg (3.1%)	70 %	128
Grain	Carafa	0.05 kg (1.6%)	70 %	800
Grain	Oats, Flaked	0.1 kg (3.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Slant	100 ml	Fermentis

Notes

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