

Niskoalkoholowy Stout

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **26.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **75 C**, Time **65 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.5C**
- Add grains
- Keep mash **65 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.6 kg (78.8%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.15 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (7.6%) | 68 % | 1200 |
| Grain | Płatki jęczmienne | 0.3 kg (9.1%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Challenger UK | 15 g | 60 min | 5 % |
| Boil | Fuggle | 20 g | 60 min | 5 % |
| Boil | Challenger UK | 10 g | 15 min | 5 % |
| Boil | Fuggle | 10 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand Nottingham (high performance ale yeast) | Ale | Dry | 11 g | --- |

Notes

- Słody palone dodane na 20 minut zacierania.

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

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