

Stout 14°Blg +kawa stare srody

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **28.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.8 kg (79.2%) | 80 % | 5 |
| Grain | Strzegom pszenica prażona | 0.1 kg (4.2%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.2 kg (6.3%) | 55 % | 985 |
| Grain | Płatki jęczmienne | 0.6 kg (10.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 33 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Notes

- Coldbrew przed rozlewem
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