

Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **32.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.6%)	80 %	5
Grain	Carafa III	0.3 kg (3.5%)	70 %	1034
Grain	Briess - Extra Special Malt	0.3 kg (3.5%)	73 %	256
Grain	Żytni czekoladowy	0.2 kg (2.4%)	70 %	700
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.5%)	73 %	1001
Grain	Carafa II	0.2 kg (2.4%)	70 %	812
Grain	Strzegom Monachijski typ II	1 kg (11.8%)	79 %	22
Grain	Strzegom Barwiący	0.2 kg (2.4%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Protofloc	5 g	Boil	15 min

Notes

- Słody barwiące na ostatnie 15 min zacierania.
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