

Stout02

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **36.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|------|
| Grain | Pilznieński | 5 kg (78.1%) | 81 % | 4 |
| Grain | karmelowy 400 | 1 kg (15.6%) | 68 % | 400 |
| Grain | pszenica prażona 1393 | 0.2 kg (3.1%) | 70 % | 1393 |
| Grain | Czekoladowy | 0.2 kg (3.1%) | 68 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 9.3 % |
| Boil | Cascade PL | 30 g | 20 min | 5.8 % |
| Boil | Chinook | 20 g | 10 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- gips piwowarski do wystadzenia - tyżeczka
Sep 21, 2020, 9:33 AM