

Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **36.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.9 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	3.5 kg (67.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.6%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (9.6%)	55 %	985
Grain	płatki jęczmienne	0.5 kg (9.6%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

Notes

- w temp. 62 same płatki jęczmienne w celu skleikowania.
Słody Pale Ale, Monachijski, czekoladowy i kleikowane płatki dodać do 68 stopni na 50 minut. Po pozytywnej próbie jodowej podgrzać do 72 stopni i dodać palone ziarno jęczmienia. Następnie mash out.

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

Nagazowanie ok. 2.0
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