

#15 Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **48.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|--------------|-------|------|
| Grain | Ślodoznia Strzegom - pale ale | 4 kg (80%) | 79 % | 6 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (5%) | 70 % | 1386 |
| Grain | Weyermann - Caraaroma | 0.5 kg (10%) | 74 % | 541 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (5%) | 55 % | 1333 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Z wysłodzin po RISie zacieranym 2 h w 69 C zostało 25 L - 8 Blg
Po przelaniu 18,5 L - 10 Blg
Zadane 4 łyżkam ijednodniowej gęstwy US-05 w 20 C
Po tygodniu burzliwej 3 Blg (wg refraktometru 3,4)
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