

19# po ris-owy stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **24.5**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **70 C**, Time **10 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **70C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (41.5%) | 80 % | 25 |
| Grain | wysłodziny po 18#ris | 2.4 kg (58.5%) | 80 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Puławski | 10 g | 60 min | 8.9 % |
| Boil | Warrior | 5 g | 60 min | 15.5 % |
| Boil | Cascade PL | 20 g | 30 min | 5.2 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Aroma (end of boil) | ekuanot | 25 g | 0 min | 14 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | ekuanot | 25 g | 3 day(s) | 14 % |
| Dry Hop | Cascade | 25 g | --- | 6 % |

Yeasts

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

Notes

- Wysłodzone 21 litrów brzezki po 18#Ris o ekstrakcie 7,1blg, dodano ekstrakt słodowy. Po 60min. gotowania uzyskano 18l o ekstrakcie 12,9blg
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