

DAS BEER (Dry American Stout)

- Gravity **12.4 BLG**
- ABV ---
- IBU **43**
- SRM **45.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (78.9%)	83 %	6
Grain	Jęczmień palony	0.3 kg (7.9%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.3%)	73 %	1001
Grain	Płatki jęczmienne	0.3 kg (7.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	40 min	10 %
Boil	Mosaic	25 g	20 min	10 %
Aroma (end of boil)	Lemon drop	15 g	8 min	4.6 %
Whirlpool	Mosaic	10 g	1 min	10 %
Dry Hop	Lemon drop	25 g	7 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
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Extras

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

Notes

- Slody palone na 8 minut przed podgrzewaniem na 72 stopnie
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