

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-----|------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |
|--|-----|-----|------|-----------------|

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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