

Dry Stout #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **27.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------------------------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale | 3.5 kg (77.8%) | 80 % | 7 |
| Grain | Chocolate | 0.2 kg (4.4%) | 60 % | 690 |
| Dodane po 70 min zacierania | | | | |
| Grain | Palone ziarno jęczmienia | 0.3 kg (6.7%) | 55 % | 985 |
| Dodane po 70 min zacierania | | | | |
| Grain | Płatki jęczmienne | 0.5 kg (11.1%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Uwarzone 12/10.
Fermentacja burzliwa 12/10-19/10.

Fermentacja cicha 19/10-25/10.
Butelkowanie 112g n 19l.
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