

dry stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **40.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (48.3%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.5 kg (9.7%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (19.3%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.8%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.43 kg (8.3%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (9.7%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 25 g | 30 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Notes

- 12,5 blg - 3 blg tydzień burzliwa
tydzień cicha 2,5 blg
zabutelkowano 12.11.17r
dodano 3,4 gr glukozy na 0,5l

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