

Dry stout Jacentego

- Gravity **10.7 BLG**
- ABV ---
- IBU **39**
- SRM **36.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (66.7%)	80 %	4
Grain	Monachijski	1 kg (22.2%)	80 %	16
Grain	Barwiący	0.2 kg (4.4%)	55 %	985
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Notes

- Słody barwiące dodać przy temperaturze 72'
Feb 7, 2016, 3:27 PM
- Cały chmiel dodać na początku chmielenia
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