

Dry Stout v. 2/2020

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (77.7%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (4.9%)	78 %	4
Grain	Carafa II	0.2 kg (3.9%)	70 %	1100
Grain	Pszeniczny Czekoladowy	0.25 kg (4.9%)	73 %	1001
Grain	Jęczmień palony	0.15 kg (2.9%)	55 %	985
Grain	Barley, Flaked	0.3 kg (5.8%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Challenger	25 g	15 min	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

Notes

- Dodatek jęczmienia palonego na koniec pierwszej przerwy.
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