

Dry Stout warka nr 5

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **30.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **32.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (65.9%)	79 %	7
Grain	Weyermann - Monachijski typ I 12-18 EBC	2 kg (22%)	78 %	18
Grain	Weyermann - Pszeniczny czekoladowy 900-1200 EBC	0.4 kg (4.4%)	65 %	1000
Grain	Weyermann - jęczmień palony 1000-1300 EBC	0.7 kg (7.7%)	65 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	59 min	6.2 %

Yeasts

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

- Słody palone zostały wrzucone przy 72°C.

Całość chmielu została wrzucona w pierwszej minucie gotowania.

Tydzień burzliwej i 10 dni cichej fermentacji.

Fermentacja burzliwa i cicha w 18-19°C.

Ekstrakt końcowy: 4,5°Blg

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