

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 | --- |
| Safale S-04 | Ale | Dry | 11.5 g | --- |

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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