

# Elder Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **25.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60.9%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (20.3%)	79 %	22
Grain	Strzegom Karmel 600	0.5 kg (10.1%)	68 %	601
Grain	Strzegom Karmel 150	0.28 kg (5.7%)	75 %	150
Grain	Weyermann - Carafa II	0.15 kg (3%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %

## Yeasts

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

## Notes

- Piwo robione ze starych, ponad 3-letnich składników.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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