

GuinNOT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **28.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 0.5 kg (11.1%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 985 |
| Dodać @72 st. C, 15 min przed końcem zacierania | | | | |
| Grain | Chocolate Malt (US) | 0.2 kg (4.4%) | 60 % | 690 |
| Dodać @72 st. C, 15 min przed końcem zacierania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 36 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--|--------------|--------|------|--------|
| Fining | Whirlfloc | 1.25 g | Boil | 10 min |
| Other | Łuska ryżowa | 0.2 g | Mash | 75 min |
| Namoczyć w gorącej wodzie przez 0,5 h; Wymieszać z zasypem | | | | |

Notes

- - Oczekiwana gęstość przed gotowaniem: 11.1 BLG
 - Burzliwa: 10-14 dni @ 18-21 st.
 - Cicha: 7 dni @ 18-21 st.
 - Nagazowanie: 2.3 vol.
 - Leżakowanie: 25 dni
- Mar 6, 2025, 5:15 PM*