

Kiwon - Rye American Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **36.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt	3 kg (51.7%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.2%)	79 %	22
Grain	Rye Malt	1 kg (17.2%)	63 %	10
Grain	Carafa III	0.4 kg (6.9%)	70 %	1400
Grain	Weyermann - Chocolate Rye	0.4 kg (6.9%)	20 %	493

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Simcoe	10 g	50 min	13.2 %
Boil	Citra	40 g	5 min	12 %
Boil	Simcoe	40 g	5 min	13.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	1500 ml	Fermentum Mobile
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Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:
Syrop cukrowy na refermentację (110 g cukru w 400 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie
Aug 7, 2017, 2:11 AM