

przepis na stouta

- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa III	0.3 kg (4.5%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985
Grain	Weyermann - Pale Ale Malt	3 kg (45.5%)	85 %	7
Grain	Weyermann - Smoked Malt	3 kg (45.5%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	20 g	60 min	11 %
Boil	Green Bullet	10 g	30 min	11 %
Boil	Fuggles	20 g	30 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %

Yeasts

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