

#6 Dry Stout warka nr 6 (Piwowar: ziemowit "DRY STOUT #2")

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|------|
| Grain | Weyermann - Pale Ale | 5 kg (90.9%) | 79 % | 7 |
| Grain | Weyermann - Pszeniczny czekoladowy 900-1200 EBC | 0.3 kg (5.5%) | 65 % | 1000 |
| Grain | Viking Barwiący 1300-1600 EBC | 0.2 kg (3.6%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 12.9 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 10 min | 4.6 % |

Yeasts

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

Notes

- Receptura od:
ziemowita - DRY STOUT #2
(inne słydy i drożdże)
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