

AMERICAN DRY STOUT

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **28.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (65.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (21.7%) | 79 % | 16 |
| Grain | Czekoladowy | 0.2 kg (8.7%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.1 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade PL | 5 g | 10 min | 5.2 % |
| Aroma (end of boil) | Chinook | 5 g | 10 min | 13 % |
| Whirlpool | Cascade PL | 5 g | 10 min | 5.2 % |
| Whirlpool | Chinook | 5 g | 10 min | 13 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |

Notes

- CHMIEL użyty do chmielenia na aromat i whirlpool pochodzi z mojego chmielnika
SŁODY PALONE DODAJEMY W 72C
Jan 29, 2025, 3:48 PM