

# Dawniej Tęgi - Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **36.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Pale Base Malt                         | 4 kg (83.3%)   | 80 %  | 6    |
| Grain | Fawcett -<br>Pszoniczny<br>Czekoladowy | 0.5 kg (10.4%) | 73 %  | 1001 |
| Grain | Jęczmień palony                        | 0.3 kg (6.3%)  | 55 %  | 985  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 60 g   | 5 min  | 5.1 %      |

## Yeasts

| Name                         | Type | Form   | Amount  | Laboratory       |
|------------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale  | Liquid | 1500 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 10 min |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja:  
Burzliwa (7-8 dni w 17-18 st. C)  
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (90 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie!

*Mar 23, 2017, 4:30 PM*