

Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **28.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (78.4%) | 85 % | 7 |
| Grain | Barley, Flaked | 0.5 kg (9.8%) | 70 % | 4 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (5.9%) | 74 % | 1100 |
| Grain | Carafa III | 0.3 kg (5.9%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |

Notes

- do połowy piwa dodać startą, sparzoną skórkę pomarańczy (2 sztuki), oraz 100g prażonego kakaowca na ostatnie 5-7 dni fermentacji.
Druga połowa "na czysto".
Gęstwę odebrana do Peated FESa
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