

Dry Stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **30.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **66 C**, Time **666 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **666 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|------------------|-------|------|
| Grain | Strzegom Pale Ale | 2.365 kg (47.8%) | --- % | 0 |
| Grain | Weyermann - Pilsner Malt | 1.635 kg (33%) | 81 % | 5 |
| Grain | Litovel karmelowy ciemny | 0.25 kg (5.1%) | --- % | --- |
| Grain | Carafa III | 0.15 kg (3%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.15 kg (3%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.1 kg (2%) | 70 % | 1000 |
| Adjunct | Pszenica niesłodowana | 0.3 kg (6.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 12.5 % |
| Boil | Tradition | 22 g | 30 min | 4.5 % |
| Boil | Lubelski | 16 g | 15 min | 4.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|------------|
| Flavor | zest świeżej pomarańczy | 666 g | Secondary | 666 day(s) |

Notes

- na podstawie receptury:
<http://www.piwo.org/topic/6887-browar-undeath-czyli-warzone-na-uboczu-w-bytomiu-odrzanskim/page-30#entry266763>
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