

# Dry stout Jacentego

- Gravity **10.7 BLG**
- ABV ---
- IBU **39**
- SRM **36.2**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount        | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Pale Ale        | 3 kg (66.7%)  | 80 %  | 4   |
| Grain | Monachijski     | 1 kg (22.2%)  | 80 %  | 16  |
| Grain | Barwiący        | 0.2 kg (4.4%) | 55 %  | 985 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Notes

- Słody barwiące dodać przy temperaturze 72'  
*Feb 7, 2016, 3:27 PM*
- Cały chmiel dodać na początku chmielenia  
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