

# Pierwszy Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **36.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (67.3%)	85 %	7
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Caraaroma	0.5 kg (9.6%)	78 %	400
Grain	Weyermann - Carafa I	0.5 kg (9.6%)	70 %	690
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Perle	20 g	0 min	7 %

## Yeasts

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

## Notes

- Przy fermentacji podzielenie piwa na pół, do jednej warki dodać śliwki suszone wędzone i cynamon, drugą część zostawić bez zmian  
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