

Stout

- Gravity **11.9 BLG**
- ABV ---
- IBU **53**
- SRM **47.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.62 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (69.7%)	80 %	5
Grain	Jęczmień palony	0.1 kg (3.5%)	55 %	985
Grain	Płatki Jęczmienne	0.3 kg (10.5%)	70 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg (7%)	68 %	1200
Grain	Strzegom Monachijski typ I	0.1 kg (3.5%)	79 %	16
Grain	Strzegom Karmel 300	0.17 kg (5.9%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Old German Altbier	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	Brazylia Diamantina Kawa	40 g	Bottling	---
Spice	Brazylia Diamantina Kawa	20 g	Secondary	3 day(s)

Notes

- Kawa na cichą rozkruszona, wcześniej wyprażona w 130°C przez 10 minut. Do rozlewu dodano kawy zaparzonej z około 40 gram, w kafeteri.
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