

STOUT na bazie przepisu Dori 123

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **29.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (64.1%) | 85 % | 7 |
| Grain | Caraaroma | 0.5 kg (6.4%) | 75 % | 300 |
| Grain | Jęczmień palony | 0.3 kg (3.8%) | 55 % | 985 |
| Grain | słód czekoladowy | 0.2 kg (2.6%) | 60 % | 1200 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.8%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.8 kg (10.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Chinook | 15 g | 15 min | 13 % |
| Boil | East Kent Goldings | 30 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------------|-----|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 300 ml | Fermentum Mobile |
|------------------------------|-----|--------|--------|------------------|