

Stout Opalenicki

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **37.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (72.1%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (7.2%) | 80 % | 16 |
| Grain | Słód Wędzony Steinbach | 0.2 kg (3.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (3.6%) | 85 % | 4 |
| Grain | Caraaroma | 0.2 kg (3.6%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.4%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.25 kg (4.5%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- Zapamiętać w końcu o różnicy blg przez temperaturę, bo wychodzi w chuj mniej piwa
Apr 9, 2020, 6:36 PM