

Stout v3 #53

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **37.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **78.3 %**
- Liquor-to-grist ratio **3.39 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **7 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|------------------------------|----------------------------------|----------------|--------|------|
| Grain | Viking - pilzneński | 4.5 kg (71.4%) | 80 % | 4 |
| Grain | płatki jęczmienne | 0.4 kg (6.3%) | 70 % | 4 |
| Grain | Chateau - Crystal | 0.35 kg (5.6%) | 78 % | 150 |
| Grain | Fawcett - czekoladowy pszeniczny | 0.45 kg (7.1%) | 72.7 % | 1000 |
| Grain | Weyermann - Carafa III special | 0.2 kg (3.2%) | 65 % | 1400 |
| po zakończeniu przerwy w 66C | | | | |
| Adjunct | śliwka suszona Agen (FRA) | 0.4 kg (6.3%) | 37 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 14.7 % |
| Aroma (end of boil) | Galaxy | 20 g | 10 min | 14.5 % |
| Aroma (end of boil) | Cascade AUS | 45 g | 10 min | 7.3 % |
| Aroma (end of boil) | Perle szyszka mokra | 40 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 250 ml | Fermentum Mobile |
| gęstwa dosyć stara - 26 dniowa | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Water Agent | gips | 1 g | Mash | --- |
| Water Agent | węglan wapnia | 9 g | Mash | --- |
| Water Agent | sól epsom | 2 g | Mash | 60 min |
| Water Agent | kwas mlekowy [ml] | 1.95 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 1.72 g | Mash | 60 min |
| Fining | mech irlandzki | 3 g | Boil | 10 min |
| Flavor | śliwka suszona | 400 g | Boil | 20 min |

Notes

- dawka Perle jest w przeliczeniu na suchy granulat (przelicznik 1/5)
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