

Stout z resztek po RIS Noworoczny

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **34.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Paleale	8 kg (85.9%)	75 %	---
Grain	Carafa II	0.11 kg (1.2%)	70 %	812
Grain	Karmelowy żytni Strzegom	0.15 kg (1.6%)	75 %	150
Grain	Palone Ziarno J	0.15 kg (1.6%)	75 %	1200
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.3%)	68 %	1200
Grain	Karmelowy	0.5 kg (5.4%)	70 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	30 g	30 min	11 %
Boil	lunga	10 g	10 min	11 %

Yeasts

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

Notes

- Puszka starego ekstraktu na stout :)
I kawa na 5 minut ok 200g grubo mielona
Jan 2, 2019, 6:31 PM