

# The Cure from Cork

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **28.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (76.7%)	79 %	6
Sugar	Cane (Beet) Sugar	0.3 kg (10%)	100 %	0
Grain	Strzegom Karmel 300	0.05 kg (1.7%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.1 kg (3.3%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (8.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	9 %

## Yeasts

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

## Notes

- <http://beerandwinejournal.com/dry-stout-recipes/>

Make yeast starter 2 days before brewing. Crush dark grains separately from pale malt. (You will likely need to tighten the mill gap a bit for the smaller dark grains.) Mash grains at 66 °C in 7.3 L of brewing liquor for 45 minutes. Mash out to 76 °C. Recirculate wort, then begin running off. Sparge until final runnings drop

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

below 1.008 (or pH rises about 5.8) or until runnings taste exceedingly astringent. Add water to make pre-boil volume of 25 L. Boil wort hard for 90 minutes, adding hops at times indicated. Stir in sugar and yeast nutrients for final 15 minutes of the boil. Cool wort and rack to fermenter. Aerate well, pitch yeast and ferment at 21 °C. Keg or bottle condition. (You can keg this and push with nitrogen if you like, but I think it tastes better with "normal" (CO<sub>2</sub>) bubbles.  
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