

#6 Dry Stout warka nr 6 (Piwowar: ziemowit "DRY STOUT #2")

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (90.9%)	79 %	7
Grain	Weyermann - Pszeniczny czekoladowy 900-1200 EBC	0.3 kg (5.5%)	65 %	1000
Grain	Viking Barwiący 1300-1600 EBC	0.2 kg (3.6%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.9 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	4.6 %

Yeasts

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

Notes

- Receptura od:
ziemowita - DRY STOUT #2
(inne słydy i drożdże)
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