

Almost classic Dry Stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **59**
- SRM **70.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (68.6%)	79 %	6
Grain	Pszeniczny Czekoladowy Thomas Fawcett & Sons	0.5 kg (9.8%)	85 %	800
Grain	Słód Palony Black	0.3 kg (5.9%)	85 %	1350
Grain	Carafa II	0.3 kg (5.9%)	70 %	1100
Grain	Płatki owsiane	0.5 kg (9.8%)	85 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Sovereign	50 g	20 min	6.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Ekstrakt z kawy	200 g	Secondary	7 day(s)
Flavor	Wanilia	2.5 g	Secondary	7 day(s)

Notes

- Palony black dodać ok 20min przed końcem zacierania.
Płatki owsiane dodawane w ok 30min zacierania.
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