

Altbielitzer Stout Ordnung

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **32.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (42%) | 85 % | 7 |
| Grain | płatki owsiane | 0.5 kg (8.4%) | 60 % | 3 |
| Grain | Prażone ziarna jęczmienia Viking Malt | 0.5 kg (8.4%) | 70 % | 1084 |
| Grain | Weyermann - Wiedeński | 1 kg (16.8%) | 79 % | 8 |
| Grain | Płatki pszeniczne | 0.5 kg (8.4%) | 60 % | 3 |
| Grain | Abbey Malt Weyermann | 0.5 kg (8.4%) | 75 % | 45 |
| Grain | Caraaroma - Weyermann | 0.2 kg (3.4%) | 78 % | 400 |
| Grain | Weyermann - Carawheat | 0.1 kg (1.7%) | 77 % | 110 |
| Grain | Żytni - Viking Malt | 0.15 kg (2.5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 30 min | 10.5 % |
| Aroma (end of boil) | Perle | 20 g | 10 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| SafeAle s-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 30 min |