

American Dry Stout #9

- Gravity **14.7 BLG**
- ABV ---
- IBU **36**
- SRM **48.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (66.2%)	80 %	6
Grain	Monachijski	1.5 kg (22.1%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Grain	black castlemalting	0.35 kg (5.1%)	68 %	1350
Grain	Słód pszeniczny Bestmalz	0.2 kg (2.9%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Dry Hop	cascade	40 g	10 day(s)	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

Notes

- Ilość cukru do refermentacji -

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

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