

Bezglutenowe ciemne 100l

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM ---
- Style **American Stout**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **106 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **127.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **87.5 liter(s)**
- Total mash volume **112.5 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **87.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **72C**
- Sparge using **65.1 liter(s)** of **76C** water or to achieve **127.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------------|-------|-----|
| Grain | Słód gryczany | 16.67 kg (66.7%) | 48 % | --- |
| Grain | Grys kukurydziany | 3.33 kg (13.3%) | 80 % | --- |
| Grain | Płatki ryżowe | 1.67 kg (6.7%) | 85 % | --- |
| Grain | Proso | 3.33 kg (13.3%) | 51 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|---------|--------|------------|
| Boil | Simcoe | 16.67 g | 60 min | 13.3 % |
| Boil | Simcoe | 16.67 g | 45 min | 13.3 % |
| Boil | Simcoe | 33.33 g | 30 min | 13.3 % |
| Boil | Simcoe | 66.67 g | 15 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 57.33 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|---------|---------|-------|
| Spice | Pędy sosny | 66.67 g | Boil | 5 min |

| | | | | |
|--------|---------------------------------|----------|-----------|----------|
| Spice | Pędy sosny | 166.67 g | Secondary | 4 day(s) |
| Flavor | Kawa Brazil Fazenda Sertãozinho | 333.33 g | Secondary | 4 day(s) |

Notes

- Stopień zmielenia kawy jak do French Pressa albo Chemexa.
Ewentualny dodatek jagód jałowca w ilości 40g na cichą.
2g barwnika spożywczego bezpośrednio przed rozlewem.
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