

Dry Stout 12°BLG Twój Browar

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **17.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Pale ale Maris Otter - Thomas Fawcett & Sons LTD | 3.5 kg (87.5%) | 80.3 % | 6 |
| Grain | Pszeniczny Czekoladowy - Thomas Fawcett & Sons LTD | 0.2 kg (5%) | 72.7 % | 1000 |
| Grain | Palone ziarno jęczmienia | 0.3 kg (7.5%) | 70 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |

| | | | | |
|-------------|----------------------------|-----|------|--------|
| Water Agent | Chlorek wapnia 33% E509 | 9 g | Mash | 80 min |
|-------------|----------------------------|-----|------|--------|

Notes

- Klarstein Braucheld 45
woda źródlana Saguaro 5l
składniki mineralne: 474,36mg/l
ANIONY:
wodorowęglanowy HCO-3: 238,00
siarczanowy SO2-4: 84,77
chlorkowy Cl-:20,20
Fluorkowy F-: 0,05
KATIONY:
potasowy K+: 0,90
sodowy Na+: 6,90
magnezowy: Mg2+: 14,58
wapniowy Ca2+: 94,19
Nov 22, 2019, 8:28 PM