

Dry stout JJ

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **37.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **50 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **50 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|------|
| Grain | Strzegom Pilzneński | 4.5 kg (72%) | 80 % | 4 |
| Grain | Platki jeczienne | 1 kg (16%) | 75 % | 2 |
| Grain | Chocolate fawcett | 0.5 kg (8%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.25 kg (4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Puławski | 100 g | 10 min | 4.3 % |

Yeasts

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

Notes

- Po zacieraniu (negatywnej próbie jodowej czyli kolor się nie zmienia na niebieski) należy dodać ciemne słody i potrzymać przez 10 minut po czym przelać do filtratora i poczekać aż ułoży się złoże
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