

Dry stout na chinook

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **24**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (63.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.7%)	79 %	16
Grain	Płatki owsiane	0.4 kg (5.1%)	60 %	3
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Czekoladowy	0.2 kg (2.5%)	60 %	788
Grain	Płatki pszeniczne	0.5 kg (6.3%)	60 %	3
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Boil	Marynka	20 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 1469 West Yorkshire Ale	Ale	Liquid	300 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min