

# Dry Stout z Browamator

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **23.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Płatki Jęczmienne	0.5 kg (12.2%)	85 %	3
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Dodać w 60min zacierania na 76stopni C				
Grain	Weyermann - Carafa II	0.1 kg (2.4%)	70 %	837
Dodać w 60min zacierania na 76stopni C				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5 %
Boil	Willamette	15 g	10 min	5 %

## Yeasts

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

## Notes

- Fermentacja burzliwa 19st C - 7dni

Cicha 14dni 19st C

Glukoza 6,5g / litr  
*Nov 18, 2020, 4:26 PM*