

DryStout#1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **28.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (18.2%)	80 %	20
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	68 %	1200
Adjunct	płatki jęczmienne	0.5 kg (9.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s -04	Ale	Dry	11.5 g	safale

Notes

- jęczmień palony i czekoladowy dodane przed podgrzewaniem do drugiej przerwy tj.70 st.
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