

## Dry me out STOUT

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **43.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **74 C**, Time **10 min**

### Mash step by step

- Heat up **27.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **32.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

| Type    | Name                        | Amount        | Yield | EBC  |
|---------|-----------------------------|---------------|-------|------|
| Grain   | Strzegom Pilzneński         | 6 kg (62.5%)  | 80 %  | 4    |
| Grain   | Strzegom Monachijski typ II | 1 kg (10.4%)  | 79 %  | 22   |
| Grain   | Strzegom Karmel 600         | 0.7 kg (7.3%) | 68 %  | 601  |
| Grain   | Strzegom Barwiący           | 0.7 kg (7.3%) | 68 %  | 1300 |
| Grain   | Strzegom Czekoladowy ciemny | 0.7 kg (7.3%) | 68 %  | 900  |
| Adjunct | Płatki jęczmienne           | 0.5 kg (5.2%) | 85 %  | 3    |

### Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Galena      | 20 g   | 45 min | 12.4 %     |
| Aroma (end of boil) | Pacific Gem | 40 g   | 15 min | 15.3 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 10 ml  | Safale     |
| Safale S-33 | Ale  | Slant | 10 ml  | Fermentis  |

## Notes

- Warzenie w 67-68 °C na lenia 75min próba jodowa okey blg po warzeniu 11 ale wyszło aż 57-58l i był problem  
warka została 2x zagotowana 1 wareczka to chmiele :  
galena 10g na gorycz i 40 pacific gem na aromat  
druga to: 15 citry i mosaica na gorycz oraz po 15 mosaic citra fusion cascade na aromat  
BLG dry stouta to: 14.5 korekta do 12 (dolane 4l wody) drożdże safale s-04  
BLG american stouta: 14 gęstość ibu i blg pasują do stylu chmiele także.

15 grudnia 5.5-6 blg oraz 25g cascade 10citra 10 mosaic na zimno do A Stouta  
20 g do stouta East kent goldinga bo Pacyfic przestał ładnie pachnąć nie wiem czemu...

20 grudnia A stout 5blg  
FES 3Blg  
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