Stoucisz#16

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **27.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **13 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **13 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg *(26.2%)*	80 %	35
Grain	Pilzneński	3 kg *(46.2%)*	81 %	4
Grain	Płatki owsiane	1 kg *(15.4%)*	85 %	3
Grain	Weyermann - Carapils	0.25 kg *(3.8%)*	78 %	4
Grain	Jęczmień palony	0.3 kg *(4.6%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(3.8%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- carafa i jęczmień palony na 10-12 minut w 72C
  92zł
  Warzenie - 3 II 2018
  Początkowa - 11,5 BLG
  Końcowa - 3
  Burzliwa - 17/18C
  ABV - 4,5%
  CO2 - 2.0 ;
  Rozlew 17 II 2018
  Oct 23, 2017, 11:15 PM