

Stout z wód po RISie

- Gravity **12.6 BLG**
- ABV ---
- IBU **49**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wody wyśłodkowe po RISie	4.5 kg (100%)	--- %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	50 g	60 min	6.9 %
Boil	Fuggles	30 g	60 min	4.9 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	2 Łaski rozcięte	8 g	Secondary	5 day(s)
Flavor	Kawa Lavazza Qualita Oro ekstrahowana na zimno 50h w zimnej wodzie	200 g	Secondary	2 day(s)