

# Dry Stout

- Gravity **14.9 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- 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 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (65.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (18.7%)	79 %	16
Grain	Strzegom Karmel 300	0.3 kg (5.6%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.6%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	55 min	5.5 %
Boil	Kent Goldings	20 g	10 min	5.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane błyskawiczne	400 g	Mash	70 min