

Dry stout 12.2020

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **27**
- SRM **26.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (69%)	81 %	4
Grain	Monachijski	0.8 kg (19%)	80 %	16
Grain	Jęczmień palony	0.3 kg (7.1%)	55 %	985
Grain	Barwiący	0.2 kg (4.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %

Yeasts

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