

# dry stout

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **15.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **74C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (88.5%)	80 %	4
Grain	Jęczmień palony	0.35 kg (6.2%)	55 %	1
Grain	Strzegom Czekoladowy jasny	0.05 kg (0.9%)	68 %	400
Grain	Carafa II	0.2 kg (3.5%)	70 %	812
Grain	Caraaroma	0.05 kg (0.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %