

# dry stout

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- 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 %        |