

Dry stout

- Gravity **10.5 BLG**
- ABV ---
- IBU **28**
- SRM **28.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.57 kg (66.8%)	82 %	4
Grain	Viking Munich Malt	0.52 kg (22.1%)	78 %	18
Grain	Jęczmień palony	0.16 kg (6.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13.1 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6.02 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.62 g	Boil	15 min