

# Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **30.7**
- 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 **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pilzneński                  | 3 kg (59.4%)  | 80 %  | 4    |
| Grain | Caramunich® typ I           | 0.5 kg (9.9%) | 73 %  | 80   |
| Grain | Strzegom Monachijski typ I  | 1 kg (19.8%)  | 79 %  | 16   |
| Grain | Jęczmień palony             | 0.05 kg (1%)  | 55 %  | 1100 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5%)  | 68 %  | 1200 |
| Grain | Weyermann - Carafa I        | 0.25 kg (5%)  | 70 %  | 690  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Oktawia  | 20 g   | 60 min | 8.3 %      |
| Boil    | Goldings | 30 g   | 30 min | 4.4 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale  | Dry  | 11 g   | ---        |