

# Dry Stout

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **49.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	1.5 kg (54.5%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.7 kg (25.5%)	68 %	800
Grain	Jęczmień palony	0.1 kg (3.6%)	55 %	985
Adjunct	Płatki jęczmienne	0.25 kg (9.1%)	85 %	3
Grain	Strzegom Monachijski typ I	0.2 kg (7.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	110 ml	Fermentum Mobile