

Dry stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **35.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **53.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **39.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **34 liter(s)** of **76C** water or to achieve **53.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 7 kg (63.9%) | 79 % | 6 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (1.4%) | 74 % | 788 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (4.6%) | 50 % | 493 |
| Adjunct | Płatki owsiane | 0.4 kg (3.7%) | 60 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (4.6%) | 85 % | 3 |
| Adjunct | płatki żytnie | 0.6 kg (5.5%) | 60 % | 5 |
| Grain | Fawcett - Pale Chocolate | 1 kg (9.1%) | 71 % | 600 |
| Grain | Castle Cafe | 0.5 kg (4.6%) | 75.5 % | 480 |
| Grain | Strzegom Barwiący | 0.3 kg (2.7%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 50 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 20 g | Safale |
|-------------|-----|-----|------|--------|