

Dry Stout Marynka

- Gravity **14.7 BLG**
- ABV ---
- IBU **26**
- SRM **23.9**
- 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 **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Caraamber	0.1 kg (1.7%)	75 %	59
Grain	Strzegom Karmel 300	0.2 kg (3.3%)	70 %	299
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.3%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.7%)	75 %	30
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	15 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %

Yeasts

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

Safale S-04	Ale	Dry	11 g	Safale
-------------	-----	-----	------	--------

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min