

Dry z wysłodzin

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **46**
- SRM **35**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (83.3%) | 85 % | 7 |
| Grain | Jęczmień palony | 0.5 kg (11.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Whirlpool | Summit | 30 g | 0 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale | Dry | 11 g | --- |