

# DryBounty

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **30.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ I 12-18 EBC Weyermann	3 kg (63.2%)	80 %	12
Grain	Cararye	1 kg (21.1%)	76 %	150
Grain	Strzegom Barwiący	0.25 kg (5.3%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (10.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	10 min	7.2 %
Whirlpool	Książęcy	90 g	30 min	7.2 %
Dry Hop	Książęcy	180 g	5 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	400 ml	Lallemand