

# Mega Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **25.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **66.5 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **80 min** at **66.5C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.09 kg (70.1%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1.74 kg (20%)	80 %	20
Grain	Jęczmień palony	0.43 kg (4.9%)	55 %	1150
Grain	Carafa II	0.43 kg (4.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	52.17 g	60 min	4.5 %
Boil	Fuggles	17.39 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
irisch ale wyeast	Ale	Dry	19.13 g	---

## Notes

- fermentacja burzliwa 9 dni w temp. 15-19 stopni
- fermentacja cicha 12 dni w 20 stopniach.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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