

# Parkowy Dry Stout Classic

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **30.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień niesłodowany	1.5 kg (26.3%)	75 %	2
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Jęczmień palony	0.5 kg (8.8%)	55 %	1300
Grain	Słód jęczmienny Bydgoszcz	3.2 kg (56.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	27 g	80 min	8 %
Boil	Perle	20 g	80 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale