

## Dry stout

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **40**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **3 %**
- Size with trub loss **42.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **49.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **36.3 liter(s)** of **76C** water or to achieve **49.1 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale         | 6 kg (70.6%)   | 79 %  | 6    |
| Grain | płatki jęczmienne         | 1.6 kg (18.8%) | 70 %  | ---  |
| Grain | Strzegom Czekoladowy 1200 | 0.9 kg (10.6%) | 71 %  | 1202 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | iunga   | 23 g   | 30 min | 11 %       |
| Boil    | Chinook | 40 g   | 60 min | 11.2 %     |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 2500 ml | Fermentum Mobile |

### Notes

- Słody wrzucić do wody w tem. 77°C  
*Mar 19, 2016, 10:39 PM*