AMERICAN DRY STOUT

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **28.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(65.2%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg *(21.7%)*	79 %	16
Grain	Czekoladowy	0.2 kg *(8.7%)*	60 %	788
Grain	Jęczmień palony	0.1 kg *(4.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Cascade PL	5 g	10 min	5.2 %
Aroma (end of boil)	Chinook	5 g	10 min	13 %
Whirlpool	Cascade PL	5 g	10 min	5.2 %
Whirlpool	Chinook	5 g	10 min	13 %
Dry Hop	Cascade	20 g	3 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

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

Notes

- CHMIEL użyty do chmielenia na aromat i whirpool pochodzi z mojego chmielnika
  SŁODY PALONE DODAJEMY W 72C
  Jan 29, 2025, 3:48 PM