

Dry Stout

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **31**
- SRM **41.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Pale Ale Flagon | 0.24 kg (15.1%) | 80 % | 5 |
| Grain | Monachijski | 0.86 kg (54.3%) | 80 % | 16 |
| Grain | Oats, Flaked | 0.08 kg (5%) | 65 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (15.5%) | 68 % | 1200 |
| Grain | Żyto palone | 0.02 kg (1.1%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.07 kg (4.5%) | 68 % | 601 |
| Grain | Żytni | 0.07 kg (4.5%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 10 % |