

## #42 Dry stout wysłodkowy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **27.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.4 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **5.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount          | Yield | EBC  |
|-------|------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt         | 0.8 kg (41.3%)  | 80 %  | 5    |
| Grain | Pszeniczny                   | 0.27 kg (13.8%) | 85 %  | 4    |
| Grain | Żytni                        | 0.27 kg (13.8%) | 85 %  | 8    |
| Grain | Płatki owsiane               | 0.13 kg (6.9%)  | 85 %  | 3    |
| Grain | Monachijski Ciemny Steinbach | 0.13 kg (6.9%)  | 100 % | 30   |
| Grain | Strzegom Czekoladowy ciemny  | 0.07 kg (3.4%)  | 68 %  | 1200 |
| Grain | Strzegom pszenica prażona    | 0.07 kg (3.4%)  | 70 %  | 1000 |
| Grain | Strzegom Czekoladowy jasny   | 0.1 kg (5.1%)   | 68 %  | 400  |
| Sugar | cukier biały                 | 0.11 kg (5.5%)  | 100 % | 0    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 13 g   | 60 min | 11.5 %     |
| Boil    | Marynka | 4 g    | 60 min | 6.7 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 50 ml  | Safale     |