

## #59 Dry Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **36**
- SRM **33.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 5 kg (73.5%)  | 85 %  | 7   |
| Grain | Jęczmień palony            | 0.5 kg (7.4%) | 55 %  | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.4%) | 68 %  | 400 |
| Grain | Płatki owsiane             | 0.6 kg (8.8%) | 85 %  | 3   |
| Grain | Caraaroma                  | 0.2 kg (2.9%) | 78 %  | 400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 13.2 g | Danstar    |