dryWalker 4

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **44.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.85 kg *(71.2%)*	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(9.6%)*	68 %	1200
Grain	Carafa III	0.25 kg *(9.6%)*	70 %	1034
Grain	Castle Malting - Pilzneński 6-rzędowy	0.25 kg *(9.6%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	30 min	5.3 %
Aroma (end of boil)	Fuggles	30 g	5 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda piwowarska	5 g	Mash	80 min

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