

#092 Dry Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **35.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.3 kg (75.9%) | 80 % | 4 |
| Grain | płatki jęczmienne | 0.4 kg (9.2%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.35 kg (8%) | 55 % | 985 |
| Grain | Fawcett - Chocolate | 0.3 kg (6.9%) | 71 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 9.6 % |
| Boil | East Kent Goldings | 20 g | 20 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży Wyeast | 3.5 g | Boil | 10 min |

| | | | | |
|-------------|-------|-----|------|-----|
| Water Agent | CaCO3 | 5 g | Mash | --- |
| Water Agent | CaCO3 | 4 g | Mash | --- |