

## Dry Stout - pod RIS-a

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **32.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **62 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.6 kg (73.5%)	80 %	7
Grain	Monachijski	0.3 kg (6.1%)	80 %	16
Grain	Strzegom Karmel 600	0.3 kg (6.1%)	68 %	601
Grain	Jęczmień palony	0.25 kg (5.1%)	55 %	985
Grain	Melanoiden Malt	0.2 kg (4.1%)	80 %	39
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.1%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.1 kg (2%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	30 g	5 min	7.5 %
Boil	lunga	20 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
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