

#59 Dry Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **33.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.1 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 **22 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 **18.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.21 kg (73.5%)	85 %	7
Grain	Jęczmień palony	0.52 kg (7.4%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.52 kg (7.4%)	68 %	400
Grain	Płatki owsiane	0.63 kg (8.8%)	85 %	3
Grain	Caraaroma	0.21 kg (2.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	41.67 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	13.75 g	Danstar