

#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	---