#59 Dry Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **33.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.9 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 **21.1 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 **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(73.5%)*	85 %	7
Grain	Jęczmień palony	0.5 kg *(7.4%)*	55 %	985
Grain	Strzegom Czekoladowy jasny	0.5 kg *(7.4%)*	68 %	400
Grain	Płatki owsiane	0.6 kg *(8.8%)*	85 %	3
Grain	Caraaroma	0.2 kg *(2.9%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	13.2 g	Danstar