

## Dry Stout (Marxam)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **28.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pilzneński                     | 3 kg (66.7%)  | 81 %  | 4    |
| Grain | Monachijski                    | 1 kg (22.2%)  | 80 %  | 16   |
| Grain | Jęczmień palony                | 0.3 kg (6.7%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (4.4%) | 68 %  | 1200 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |