

# AMERICAN DRY STOUT 1(4)

- Gravity **12 BLG**
- ABV ---
- IBU **52**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (58.8%)	79 %	6
Grain	Monachijski	1 kg (19.6%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	1100
Grain	Carafa III	0.2 kg (3.9%)	70 %	1400
Grain	Oats, Flaked	0.3 kg (5.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.1 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	16.1 %
Aroma (end of boil)	Simcoe	20 g	15 min	11.6 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.6 %
Whirlpool	Simcoe	20 g	0 min	11.6 %
Dry Hop	Simcoe	40 g	6 day(s)	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min