

Dragon stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **35.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 2.1 kg (42%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (40%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (10%) | 72 % | 400 |
| Grain | Czekoladowy | 0.4 kg (8%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|------|--------|------------|
| Safale s04 | Lager | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------|------|------|--------|
| Flavor | Kawa | 50 g | Boil | 30 min |
|--------|------|------|------|--------|