

# Dry Andrij

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **11.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Żytni	0.5 kg (9.4%)	85 %	8
Grain	Weyermann - Carapils	0.25 kg (4.7%)	78 %	4
Grain	Jęczmień niesłodowany	0.3 kg (5.7%)	75 %	2
Grain	Strzegom Czekoladowy 400	0.25 kg (4.7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Boil	Vic Secret	10 g	20 min	16.1 %
Boil	Willamette	20 g	3 min	4.5 %
Whirlpool	Willamette	30 g	5 min	4.5 %
Whirlpool	Vic Secret	10 g	5 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis