

# Dry Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **29.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (65.2%)	100 %	7
Grain	Strzegom Monachijski typ I	1 kg (21.7%)	79 %	16
Grain	Czekoladowy	0.3 kg (6.5%)	60 %	788
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	10 min	10 %

## Notes

- Słody palone dodać w temperaturze 72 stopni na 10 min przed wygrzewem  
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