

# Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **24.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Zero 5,0-7,5 EBC Viking Malt	3 kg (66.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (22.1%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.2%)	75 %	30
Grain	Jęczmień palony	0.269 kg (6%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.15 kg (3.3%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

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

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Słody palone na 72°C  
*Sep 6, 2018, 8:54 PM*