

# Dry Stout 14'

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **43.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	4
Grain	Strzegom Karmel 600	0.2 kg (3.2%)	68 %	601
Grain	Jęczmień palony	0.4 kg (6.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.5%)	68 %	1200
Sugar	Cukier	0.2 kg (3.2%)	99 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05 & S-04	Ale	Slant	330 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kawa palona	50 g	Boil	10 min
Water Agent	Kwas mlekowy	2 g	Mash	1 min