

Dry stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **25.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Barley, Flaked	0.4 kg (17.4%)	70 %	4
Grain	Strzegom Pilzneński	1.65 kg (71.7%)	80 %	4
Grain	Jęczmień palony	0.075 kg (3.3%)	55 %	985
Grain	Carafa III	0.05 kg (2.2%)	70 %	1034
Grain	Weyermann Specjal B	0.075 kg (3.3%)	68 %	500
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (2.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1200 ml	Fermentum Mobile