

Dry Stout 2/21

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **29.9**
- 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 **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (82%)	80 %	7
Grain	Jęczmień palony	0.25 kg (8.2%)	55 %	1100
Grain	Strzegom Monachijski typ II	0.3 kg (9.8%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	45 min	14.4 %
Boil	East Kent Goldings	15 g	15 min	4 %

Yeasts

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