

Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **36.5**
- 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 **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pilsner Viking Malt | 4 kg (83.3%) | 82 % | 4 |
| Grain | Jęczmień palony | 0.4 kg (8.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.2%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4.2%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| BrewGO-01 | Ale | Dry | 11 g | Browin |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------|------|-----------|----------|
| Spice | kawa | 50 g | Secondary | 1 day(s) |
|-------|------|------|-----------|----------|