

## Dry stout 25l

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **29.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **69 C**, Time **80 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.63 kg (69%)	81 %	4
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Jęczmień palony	0.38 kg (7.2%)	55 %	985
Grain	Strzegom Barwiący	0.25 kg (4.8%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

### Notes

- po 90 min zacierania sypimy czarne i podgrzewamy do 75  
*May 16, 2019, 10:32 PM*