

Dry Stout

- Gravity **12.6 BLG**
- ABV ---
- IBU **14**
- SRM **26.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Jęczmień niesłodowany	0.5 kg (12.2%)	75 %	2
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Weyermann - Carafa II	0.1 kg (2.4%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	10 min	4.8 %
Aroma (end of boil)	English Golding	15 g	50 min	4.8 %

Yeasts

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