

Dry stout

- Gravity **13.2 BLG**
- ABV ---
- IBU **47**
- SRM **32.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (67.8%)	79 %	6
Grain	Jęczmień palony	0.125 kg (4.2%)	55 %	985
Adjunct	Barley, Flaked	0.2 kg (6.8%)	70 %	4
Grain	Weyermann - Carafa I	0.125 kg (4.2%)	70 %	690
Grain	Strzegom Monachijski typ I	0.5 kg (16.9%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Boil	Marynka	15 g	25 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	60 ml	Safale