

## Dry Stout 9 blg

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **34**
- SRM **30.4**
- 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 **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 2.5 kg (68.5%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (13.7%) | 79 %  | 22   |
| Grain | Carafa III                  | 0.4 kg (11%)   | 70 %  | 1034 |
| Grain | Fawcett - Pale Chocolate    | 0.25 kg (6.8%) | 71 %  | 600  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 9 g    | Safale     |