

DRY STOUT (MAŁA WARKA)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **35.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2.05 kg (57.7%)	80 %	6
Grain	Viking Monachijski Ciemny	0.68 kg (19.2%)	80 %	22
Grain	Płatki jęczmienne (błyskawiczne)	0.34 kg (9.6%)	60 %	4
Grain	Weyermann Pszeniczny Czekoladowy	0.2 kg (5.8%)	68 %	1000
Grain	Weyermann Carafa III Special	0.14 kg (3.8%)	70 %	1400
Grain	Weyermann Jęczmień palony	0.14 kg (3.8%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40.91 g	60 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15.68 g	Fermentis