

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 |