

## Dry Stout US-05 2 podejście

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **32**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **8.9 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **7.1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (84.7%)	81 %	4
Grain	Weyermann - Dehusked Carafa II	0.07 kg (4%)	70 %	837
Grain	Weyermann - Dehusked Carafa III	0.07 kg (4%)	70 %	1024
Grain	Chocolate Malt (UK)	0.1 kg (5.6%)	73 %	887
Grain	Żyto palone	0.03 kg (1.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	6.5 %