

## Dry stout v2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **28.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.5 kg (89.3%) | 80 %  | 8   |
| Grain | Jęczmień palony | 0.3 kg (10.7%) | 55 %  | 985 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 10 g   | 60 min | 6.3 %      |
| Boil    | East Kent Goldings | 10 g   | 30 min | 6.3 %      |
| Boil    | East Kent Goldings | 10 g   | 5 min  | 6.3 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 40 ml  | Fermentum Mobile |

### Notes

- 100g więcej czekolady lub innego czarnego  
*Mar 18, 2023, 9:04 PM*