

# Dry stout z Browamatora

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **22.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (69.6%) | 85 %  | 7   |
| Grain | Carafa II                 | 0.1 kg (2.2%)  | 70 %  | 812 |
| Grain | Jęczmień palony           | 0.3 kg (6.5%)  | 55 %  | 985 |
| Grain | Barley, Flaked            | 0.5 kg (10.9%) | 70 %  | 4   |
| Grain | Płatki jęczmienne         | 0.5 kg (10.9%) | 85 %  | 3   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 15 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 10 min | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |