

# DRY STOUT -Zaspa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM ---
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	3.5 kg (77.8%)	--- %	---
Grain	Słód Czekoladowy	0.2 kg (4.4%)	--- %	---
Grain	Palone ziarno jęczmienia	0.3 kg (6.7%)	--- %	---
Adjunct	Płatki jęczmienne	0.5 kg (11.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	9 %
Dry Hop	Amarillo	25 g	7 day(s)	7.9 %
Dry Hop	Cascade	25 g	7 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Draught	Ale	Dry	12.5 g	---