

# Rybitwa białoskrzydła - Dry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **35.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (26.1%)	79 %	22
Grain	Oats, Flaked	0.5 kg (8.7%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.7%)	68 %	900
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Magnum	15 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18 g	Fermentis