

Szyninger Dry Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **34.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 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 | 4.2 kg (73.7%) | 85 % | 7 |
| Grain | Palone ziarna jęczmienia Weyermann | 0.4 kg (7%) | 55 % | 1100 |
| Grain | Słód czekoladowy Viking Malt | 0.4 kg (7%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Caraaroma | 0.2 kg (3.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Junga | 33 g | 60 min | 9.5 % |

Yeasts

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