

#1 Dry Stout Twój Browar

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **45**
- SRM **26.2**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **69 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **5 min** at **78C**
- 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	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Czekoladowy	0.2 kg (4.4%)	60 %	788
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Jęczmień niesłodowany	0.5 kg (11.1%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew