

#103 Dry Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **33.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.2 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 **18.4 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	5 kg (73.5%)	82 %	3
Grain	Jęczmień palony	0.5 kg (7.4%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.4%)	68 %	400
Grain	Caraaroma	0.2 kg (2.9%)	78 %	400
Grain	Płatki owsiane	0.6 kg (8.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Boil	Nelson Sauvign	30 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki z beczki dębowej whisky moczone w whisky 6 miesięcy	60 g	Secondary	14 day(s)