

#116 Session Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **25.4**
- 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 **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 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 **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.8 kg (74.5%)	82 %	3
Grain	Jęczmień palony	0.35 kg (6.9%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.35 kg (6.9%)	68 %	400
Grain	Strzegom Karmel 150	0.2 kg (3.9%)	75 %	150
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	16 g	60 min	15.5 %
Boil	Fuggles	25 g	20 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	100 ml	---

Extras

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