

#122 Session Dry Stout v.2

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **40**
- SRM **23.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 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 **13.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.3 kg (74.2%)	82 %	3
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.3 kg (6.7%)	68 %	400
Grain	Caraaroma	0.15 kg (3.4%)	78 %	400
Grain	Płatki owsiane	0.4 kg (9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.4 %

Yeasts

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

Extras

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