

Dry out Short

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **29.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (66.7%)	80 %	4
Grain	Płatki owsiane	1 kg (19%)	85 %	3
Grain	Weyermann - Carafa III	0.25 kg (4.8%)	70 %	1300
Grain	Żytni	0.25 kg (4.8%)	85 %	8
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.8%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %
Boil	East Kent Goldings	30 g	25 min	5.1 %
Boil	Fuggles	30 g	25 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---