

## Dry Sturut (Marxam)

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **28.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.43 kg (66.7%)	81 %	4
Grain	Monachijski	1.8 kg (22.2%)	80 %	16
Grain	Jęczmień palony	0.54 kg (6.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.36 kg (4.4%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45.24 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	19.91 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	9.05 g	Boil	15 min