

# Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **39.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (70.2%)	80 %	8
Grain	Barley, Flaked	1 kg (17.5%)	80 %	5
Grain	Jęczmień palony	0.5 kg (8.8%)	60 %	1400
Grain	Słód Czekoladowy	0.2 kg (3.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	Lublin (Lubelski)	10 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min

## Notes

- Kleikowanie płatków 1:5 64 oC 30 min, gotowanie 10 min.  
Woda na podstawie wody destylowanej  
7 dni burzliwa 18oC  
7 dni cicha 20oC  
*Mar 30, 2016, 1:19 AM*