

# DRY STOUT 12°BLG

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **38**
- SRM **27.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (87.5%)	80 %	7
Grain	Chocolate Malt (UK)	0.2 kg (5%)	73 %	887
Grain	Jęczmień palony	0.3 kg (7.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Other	płatki jęczmienne	0.5 g	Mash	80 min