

# dry stout

- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **61.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (16.4%)	79 %	22
Grain	Strzegom Pilzneński	3.8 kg (62.3%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.6%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.6%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (4.1%)	68 %	601
Grain	Jęczmień palony	0.25 kg (4.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	20 min	10.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	płatki owsiane błyskawiczne	200 g	Mash	60 min
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### Notes

- 14 blg - 4,5 blg  
3g glukozy na 0,5l

receptura do poprawki , za dużo słodów palonych słabe nagazowanie.  
*Jul 9, 2016, 6:00 PM*