

## Dry stout #15

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **31.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (64.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (22.2%)	79 %	16
Grain	Jęczmień palony	0.4 kg (7.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.7%)	68 %	1200
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

### Notes

- Starter 6g + 700 ml 5 Blg  
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