

# Dry Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **20.2**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (45.1%)	85 %	7
Grain	Carafa II	0.1 kg (1.4%)	70 %	812
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (7%)	85 %	3
Grain	Viking Pale Ale malt	3 kg (42.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	10 min	5 %
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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## Notes

- W 40 min. gotowania zalać 5 g mchu 25 ml H<sub>2</sub>O, a w 55 min. dodać mech do gotującej się brzezki.  
*Oct 11, 2020, 5:11 AM*