

# Dry Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **26.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **94.5 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (61.4%) | 82 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.8%)  | 81 %  | 6   |
| Grain | Jęczmień palony     | 0.4 kg (7%)    | 55 %  | 985 |
| Grain | Carafa              | 0.2 kg (3.5%)  | 70 %  | 664 |
| Grain | Czekoladowy         | 0.3 kg (5.3%)  | 60 %  | 788 |
| Grain | Płatki owsiane      | 0.8 kg (14%)   | 60 %  | 3   |

## Hops

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

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| safe ale 04 | Ale  | Dry  | 11 g   | Safe Ale   |

## Notes

- Jęczmień palony:  
0,2 kg od początku zaciernaia  
0.2 kg pod koniec zacierania  
Pozostałe ciemne od początku

Płatki owsiane -> płatki jęczmienne

pH do zacierania 5.5 - 5.2

*Mar 16, 2021, 8:05 PM*