

# Dry Stout

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **31**
- SRM **41.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Pale Ale Flagon             | 0.24 kg (15.1%) | 80 %  | 5    |
| Grain | Monachijski                 | 0.86 kg (54.3%) | 80 %  | 16   |
| Grain | Oats, Flaked                | 0.08 kg (5%)    | 65 %  | 2    |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (15.5%) | 68 %  | 1200 |
| Grain | Żyto palone                 | 0.02 kg (1.1%)  | 55 %  | 985  |
| Grain | Strzegom Karmel 600         | 0.07 kg (4.5%)  | 68 %  | 601  |
| Grain | Żytni                       | 0.07 kg (4.5%)  | 80 %  | 8    |

## Hops

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