

Dry Stout

- Gravity **11.9 BLG**
- ABV ---
- IBU **50**
- SRM **46.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.4%)	68 %	1200
Grain	Jęczmień palony	0.35 kg (7.7%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15	Ale	Dry	10 g	Mangrove Jack's