

## dry stout 2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **32.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1 kg (45%)	80.5 %	6
Grain	Pszeniczny	0.52 kg (23.4%)	85 %	4
Grain	Jęczmień palony	0.3 kg (13.5%)	55 %	985
Grain	Pilzneński - Bruntal	0.4 kg (18%)	81 %	3.8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	6.4 %
Boil	Lublin (Lubelski)	20 g	10 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---