

# Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **30.7**
- 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 **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (59.4%)	80 %	4
Grain	Caramunich® typ I	0.5 kg (9.9%)	73 %	80
Grain	Strzegom Monachijski typ I	1 kg (19.8%)	79 %	16
Grain	Jęczmień palony	0.05 kg (1%)	55 %	1100
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5%)	68 %	1200
Grain	Weyermann - Carafa I	0.25 kg (5%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	8.3 %
Boil	Goldings	30 g	30 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11 g	---