

## Dry stout 25l

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **29.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **69 C**, Time **80 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC  |
|-------|-------------------|----------------|-------|------|
| Grain | Pilzneński        | 3.63 kg (69%)  | 81 %  | 4    |
| Grain | Monachijski       | 1 kg (19%)     | 80 %  | 16   |
| Grain | Jęczmień palony   | 0.38 kg (7.2%) | 55 %  | 985  |
| Grain | Strzegom Barwiący | 0.25 kg (4.8%) | 68 %  | 1300 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 50 g   | 60 min | 7 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |

### Notes

- po 90 min zacierania sypiemy czarne i podgrzewamy do 75  
*May 16, 2019, 10:32 PM*