

Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **35**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **41.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **60.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **41.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (69.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14%)	79 %	16
Grain	Strzegom Karmel 600	0.25 kg (3.5%)	68 %	601
Grain	Jęczmień palony	0.5 kg (7%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.4 kg (5.6%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	54.86 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	64 g	Boil	10 min