

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 |