

DRY STOUT

- Gravity **12.2 BLG**
- ABV ---
- IBU **16**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **6 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **3.7C**
- Add grains
- Keep mash **10 min** at **6C**
- Keep mash **60 min** at **66C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pale Ale | 4 kg (83.3%) | 80 % | 6 |
| Grain | Czekoladowy | 0.2 kg (4.2%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.6 kg (12.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Kent Goldings | 20 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | płatki jęczmienne | 1200 g | Mash | 60 min |