

# DRY STOUT

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- 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