

DRY STOUT

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **28.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.2%) | 79 % | 15 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| Safale S-04 | Lager | Slant | 400 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |