

Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **27.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pale ale Veyermann | 3 kg (59.4%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 1 kg (19.8%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (5%) | 55 % | 985 |
| Grain | Czekoladowy | 0.25 kg (5%) | 60 % | 900 |
| Grain | Special B Castle | 0.05 kg (1%) | 70 % | 400 |
| Grain | Monachijski | 0.5 kg (9.9%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 12.9 % |
| Boil | lunga | 10 g | 15 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Jasne na 67 stopni
Palone na 72 stopnie
Jun 30, 2018, 7:44 AM