

# 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*