

dry stout

- Gravity **12.1 BLG**
- ABV ---
- IBU ---
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	0.7 kg (60.9%)	80 %	4
Grain	Barley, Flaked	0.25 kg (21.7%)	70 %	4
Grain	Jęczmień palony	0.1 kg (8.7%)	55 %	985
Grain	Carafa II	0.1 kg (8.7%)	70 %	812