

Dry Stout - pod RIS-a

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **32.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.6 kg (73.5%) | 80 % | 7 |
| Grain | Monachijski | 0.3 kg (6.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.3 kg (6.1%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.25 kg (5.1%) | 55 % | 985 |
| Grain | Melanoiden Malt | 0.2 kg (4.1%) | 80 % | 39 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3.1%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | First Gold | 30 g | 5 min | 7.5 % |
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |
|------------------------------------------------|-----|-----|------|-----------------|