

## Dry Stout - Przykładowa receptura

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **28**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (63.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (13.6%)	79 %	16
Grain	płatki jęczmienne	0.5 kg (11.4%)	60 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.8%)	68 %	1000
Grain	Jęczmień palony	0.2 kg (4.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	East Kent Goldings	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar