

Dry Stout US-05 2 podejście

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **32**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **8.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Pilzneński | 1.5 kg (84.7%) | 81 % | 4 |
| Grain | Weyermann - Dehusked Carafa II | 0.07 kg (4%) | 70 % | 837 |
| Grain | Weyermann - Dehusked Carafa III | 0.07 kg (4%) | 70 % | 1024 |
| Grain | Chocolate Malt (UK) | 0.1 kg (5.6%) | 73 % | 887 |
| Grain | Żyto palone | 0.03 kg (1.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 18 g | 60 min | 6.5 % |