

## Dry Stout US-05

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **32.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (48.9%)	81 %	4
Grain	Monachijski	0.7 kg (26.3%)	80 %	16
Grain	Płatki owsiane	0.25 kg (9.4%)	85 %	3
Grain	Weyermann - Dehusked Carafo II	0.11 kg (4.1%)	70 %	837
Grain	Weyermann - Dehusked Carafo III	0.11 kg (4.1%)	70 %	1024
Grain	Chocolate Malt (UK)	0.15 kg (5.6%)	73 %	887
Grain	Żyto palone	0.04 kg (1.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	6.5 %