

# Dry Stout ver1.0

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **27.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (62.7%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.3 kg (4.5%)	80 %	6
Grain	Jęczmień palony	0.6 kg (9%)	55 %	1000
Grain	Biscuit Malt	0.2 kg (3%)	79 %	50
Grain	Special L Malt	0.4 kg (6%)	65.2 %	20
Grain	Red Crystal	0.4 kg (6%)	71.3 %	350
Grain	płatki jęczmienne	0.6 kg (9%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	60 min	10.5 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile