

## Dry stout (wesele)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **34**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (67.2%)	79 %	6
Adjunct	Płatki owsiane	0.4 kg (6%)	60 %	6
Grain	Weyermann - Chocolate Rye	0.5 kg (7.5%)	20 %	493
Grain	Chocolate malt Thomas Fawcett	0.4 kg (6%)	50 %	493
Grain	chateau cafe	0.4 kg (6%)	75 %	500
Grain	Fawcett - Brown	0.4 kg (6%)	72 %	180
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale