

# Dry Stout z Browamator

- Gravity **11.4 BLG**
- ABV ---
- IBU **12**
- SRM **23.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type                                   | Name                      | Amount         | Yield | EBC |
|--|---------------------------|----------------|-------|-----|
| Grain                                  | Weyermann - Pale Ale Malt | 3.2 kg (78%)   | 85 %  | 7   |
| Grain                                  | Płatki Jęczmienne         | 0.5 kg (12.2%) | 85 %  | 3   |
| Grain                                  | Jęczmień palony           | 0.3 kg (7.3%)  | 55 %  | 985 |
| Dodać w 60min zacierania na 76stopni C |                           |                |       |     |
| Grain                                  | Weyermann - Carafa II     | 0.1 kg (2.4%)  | 70 %  | 837 |
| Dodać w 60min zacierania na 76stopni C |                           |                |       |     |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 15 g   | 60 min | 5 %        |
| Boil    | Willamette | 15 g   | 10 min | 5 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |