

## DS

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **27**
- SRM **36.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **72 C**, Time **120 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **120 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (71.4%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (14.3%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.5 kg (14.3%)	70 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11 g	---