

# Lichtus Dry Stout

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **46**
- SRM **28.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.5 kg (87.5%)	83 %	6
Grain	Chocolate Malt (UK)	0.2 kg (5%)	73 %	887
Grain	Jęczmień palony	0.3 kg (7.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

## Yeasts

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

## Notes

- w drugiej przerwie 70 stopni dodaj ciemne słody.  
*Jul 15, 2017, 8:24 AM*