

# Rybitwa białoskrzydła - Dry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **35.7**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (52.2%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1.5 kg (26.1%) | 79 %  | 22  |
| Grain | Oats, Flaked                | 0.5 kg (8.7%)  | 80 %  | 2   |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.7%)  | 68 %  | 900 |
| Grain | Jęczmień palony             | 0.25 kg (4.3%) | 55 %  | 985 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 15 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Magnum | 15 g   | 10 min | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 18 g   | Fermentis  |