

# Suchy Gruby

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **37.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC  |
|-------|--------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt      | 5 kg (71.4%)  | 82 %  | 4    |
| Grain | Viking Czekoladowy jasny | 0.5 kg (7.1%) | 68 %  | 400  |
| Grain | Extra black              | 0.5 kg (7.1%) | 65 %  | 1400 |
| Grain | Płatki pszeniczne        | 0.5 kg (7.1%) | 60 %  | 3    |
| Grain | Caraaroma                | 0.5 kg (7.1%) | 78 %  | 400  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 8 %        |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |