Dry stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **31.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

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

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg *(65.9%)*	80 %	5
Grain	Monachijski	0.6 kg *(22%)*	80 %	16
Grain	Jęczmień palony	0.21 kg *(7.7%)*	55 %	985
Grain	Strzegom Czekoladowy 1200	0.12 kg *(4.4%)*	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10.5 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile