

## #2 Dry Stout

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- Gravity **13.6 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
Grain	Strzegom Karmel 600	0.2 kg (3.8%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.8%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	Strzegom Barwiący	0.1 kg (1.9%)	68 %	1300
Adjunct	Płatki jęczmienne	0.5 kg (9.6%)	100 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.5 %
Boil	Kent Goldings	20 g	10 min	5.5 %

### Yeasts

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

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min