

## #42 Dry stout wysłodkowy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **27.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.4 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **5.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (41.3%)	80 %	5
Grain	Pszeniczny	0.27 kg (13.8%)	85 %	4
Grain	Żytni	0.27 kg (13.8%)	85 %	8
Grain	Płatki owsiane	0.13 kg (6.9%)	85 %	3
Grain	Monachijski Ciemny Steinbach	0.13 kg (6.9%)	100 %	30
Grain	Strzegom Czekoladowy ciemny	0.07 kg (3.4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.07 kg (3.4%)	70 %	1000
Grain	Strzegom Czekoladowy jasny	0.1 kg (5.1%)	68 %	400
Sugar	cukier biały	0.11 kg (5.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	11.5 %
Boil	Marynka	4 g	60 min	6.7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Slant	50 ml	Safale