

## DRY 1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **28.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.2 kg (77.9%)	80 %	7
Grain	Briess - Chocolate Malt	0.125 kg (4.4%)	60 %	690
Grain	Jęczmień palony	0.2 kg (7.1%)	55 %	985
Adjunct	płatki jęczmienne	0.3 kg (10.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Aroma (end of boil)	Target	10 g	10 min	10.5 %
Dry Hop	Centennial	10 g	7 day(s)	10.5 %

### Yeasts

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