

## Dry Sturut (Marxam)

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **28.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Pilzneński                  | 5.43 kg (66.7%) | 81 %  | 4    |
| Grain | Monachijski                 | 1.8 kg (22.2%)  | 80 %  | 16   |
| Grain | Jęczmień palony             | 0.54 kg (6.7%)  | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.36 kg (4.4%)  | 68 %  | 1200 |

### Hops

| Use for | Name    | Amount  | Time   | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil    | Marynka | 45.24 g | 60 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount  | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale  | Dry  | 19.91 g | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 9.05 g | Boil    | 15 min |