

# dry stout

- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **61.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 1 kg (16.4%)   | 79 %  | 22   |
| Grain | Strzegom Pilzneński         | 3.8 kg (62.3%) | 80 %  | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.6%)  | 68 %  | 1200 |
| Grain | Strzegom Czekoladowy jasny  | 0.4 kg (6.6%)  | 68 %  | 400  |
| Grain | Strzegom Karmel 600         | 0.25 kg (4.1%) | 68 %  | 601  |
| Grain | Jęczmień palony             | 0.25 kg (4.1%) | 55 %  | 985  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 20 min | 10.6 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                                |       |      |        |
|-------------|--------------------------------|-------|------|--------|
| Water Agent | płatki owsiane<br>błyskawiczne | 200 g | Mash | 60 min |
|-------------|--------------------------------|-------|------|--------|

### Notes

- 14 blg - 4,5 blg  
3g glukozy na 0,5l

receptura do poprawki , za dużo słodów palonych słabe nagazowanie.  
*Jul 9, 2016, 6:00 PM*