

Dry stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **25.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Barley, Flaked | 0.4 kg (17.4%) | 70 % | 4 |
| Grain | Strzegom Pilzneński | 1.65 kg (71.7%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.075 kg (3.3%) | 55 % | 985 |
| Grain | Carafa III | 0.05 kg (2.2%) | 70 % | 1034 |
| Grain | Weyermann Specjal B | 0.075 kg (3.3%) | 68 % | 500 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (2.2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1200 ml | Fermentum Mobile |