

# Dry Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **28.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (61.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20.4%)	79 %	16
Grain	Strzegom Barwiący	0.1 kg (2%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.1%)	68 %	1200
Grain	Płatki jęczmienne	0.5 kg (10.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale