

# Dry Stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **28.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Mep	3 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Black Bestmalz	0.3 kg (6.7%)	55 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	8.8 %
Boil	Mosaic	10 g	60 min	11.8 %
Boil	Saaz (Czech Republic)	15 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---