

Dry stout - BIAB

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **34**
- SRM **41.7**
- 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 **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **67.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (49.3%)	81 %	6
Grain	Special X	0.5 kg (24.6%)	79 %	300
Grain	Barley, Flaked	0.25 kg (12.3%)	70 %	4
Grain	Extra black	0.12 kg (5.9%)	65 %	1400
Grain	Czekoladowy	0.16 kg (7.9%)	60 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	15 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Przy podgrzewaniu od 64 do 72 - słód czekoladowy, przy 72 black
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