

# Dry Stout Genial

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **30**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Viking	2.6 kg (62.7%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (24.1%)	79 %	22
Grain	Jęczmień palony	0.3 kg (7.2%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	20 ml	---

## Notes

- starter drozdzowy na brzezce po IPA 0,8L  
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.