

## DRY stout MARXAM

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **16.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **22.9 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 **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	jęczmień prażony	0.3 kg (6.7%)	--- %	---
Grain	Viking Czekoladowy ciemny	0.2 kg (4.4%)	67 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Mech irlandzki	5 g	Boil	10 min