

Dry Stout ver1.0

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **27.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pilznieński | 4.2 kg (62.7%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (4.5%) | 80 % | 6 |
| Grain | Jęczmień palony | 0.6 kg (9%) | 55 % | 1000 |
| Grain | Biscuit Malt | 0.2 kg (3%) | 79 % | 50 |
| Grain | Special L Malt | 0.4 kg (6%) | 65.2 % | 20 |
| Grain | Red Crystal | 0.4 kg (6%) | 71.3 % | 350 |
| Grain | płatki jęczmienne | 0.6 kg (9%) | 80 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 40 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |