

# Szyninger Dry Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **34.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (73.7%)	85 %	7
Grain	Palone ziarna jęczmienia Weyermann	0.4 kg (7%)	55 %	1100
Grain	Słód czekoladowy Viking Malt	0.4 kg (7%)	68 %	400
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	33 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale