

#103 Dry Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **33.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.2 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 **18.4 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Malteurop Lager | 5 kg (73.5%) | 82 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (7.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.4%) | 68 % | 400 |
| Grain | Caraaroma | 0.2 kg (2.9%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.6 kg (8.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 100 g | 60 min | 4 % |
| Boil | Nelson Sauvign | 30 g | 45 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | Kostki z beczki dębowej whisky moczone w whisky 6 miesięcy | 60 g | Secondary | 14 day(s) |