

# AMERICAN DRY STOUT 14-4

- Gravity **13.1 BLG**
- ABV ---
- IBU **80**
- SRM **57.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (78.4%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	Carafa III	0.2 kg (3.9%)	70 %	1034
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %

## Yeasts

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

## Extras

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