

# DRAJ STAŁT

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM **25.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **60 C**, Time **45 min**
- Temp **65 C**, Time **45 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **45 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (60%)	81 %	6
Grain	Barley, Flaked	1 kg (20%)	70 %	4
Grain	Jęczmień palony	0.5 kg (10%)	55 %	1000
Grain	Acidulated BESTMALZ	0.5 kg (10%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	40 min	4.5 %
Boil	East Kent Goldings	40 g	40 min	5.1 %

## Yeasts

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

## Extras

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