

Dry Stout 10.06.2023 r.

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **29.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Munich Malt | 4.5 kg (84.9%) | 78 % | 18 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (9.4%) | 68 % | 1000 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (5.7%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Chinook | 20 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|-------------|
| us-5 | Ale | Dry | 11.5 g | Wyeast Labs |