

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