

Dry Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **31.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 2.2 kg (42.7%) | 81 % | 4 |
| Grain | Malteurop Pale Ale | 1.7 kg (33%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 0.5 kg (9.7%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (4.9%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.2 kg (3.9%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.9%) | 68 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 9.6 % |
| Boil | lunga | 25 g | 10 min | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |