

# 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	---