

Dry Stout 14'

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **43.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (80.6%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.2%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.4 kg (6.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.5%) | 68 % | 1200 |
| Sugar | Cukier | 0.2 kg (3.2%) | 99 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| US-05 & S-04 | Ale | Slant | 330 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|--------------|------|------|--------|
| Spice | Kawa palona | 50 g | Boil | 10 min |
| Water Agent | Kwas mlekowy | 2 g | Mash | 1 min |