

# Dry Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **40.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.3 kg (79.3%)	81 %	6
Grain	Simpsons - Chocolate Malt	0.3 kg (10.3%)	73 %	788
Grain	Jęczmień palony	0.3 kg (10.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	45 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	60 min
Water Agent	gips	1.5 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min