

# Dry Stout

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **33**
- SRM **22.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (77.9%)	79 %	6
Grain	Barley, Flaked	0.4 kg (10.4%)	70 %	4
Grain	Jęczmień palony	0.25 kg (6.5%)	55 %	1000
Grain	Fawcett - Pale Chocolate	0.2 kg (5.2%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile