

Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **29.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.2 kg (75.9%) | 79 % | 6 |
| Grain | Barley, Flaked | 0.4 kg (13.8%) | 70 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (6.9%) | 1 % | 1100 |
| Grain | Jęczmień palony | 0.1 kg (3.4%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | Kreda | 2 g | Mash | 60 min |