

Dry Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **23.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	płatki jęczmienne	0.5 kg (20%)	60 %	4
Grain	Jęczmień palony	0.125 kg (5%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.125 kg (5%)	71 %	600
Grain	Strzegom Wiedeński	0.25 kg (10%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	90 min