

DRY STOUT

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **27.4**
- Style **American 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 **25 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|------|
| Grain | Pale Ale Flagon | 4 kg (75.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 85 % | 3 |
| Grain | Carafa III | 0.3 kg (5.7%) | 70 % | 1034 |
| Grain | Pszeniczny | 0.3 kg (5.7%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (3.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |
| Water Agent | kreda | 4 g | Mash | 60 min |