

Dry Stout - Esencje Smaku

- Gravity **13.3 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.8%)	79 %	6
Grain	Jęczmień palony	0.6 kg (10.9%)	55 %	985
Adjunct	Płatki owsiane	0.4 kg (7.3%)	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	50 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale