

Dry Stout Marynka

- Gravity **14.7 BLG**
- ABV ---
- IBU **26**
- SRM **23.9**
- 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 **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Caraamber | 0.1 kg (1.7%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.3%) | 70 % | 299 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.3%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.7%) | 68 % | 1200 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.7%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 10 min |