

# DRY STOUT na podst 1. warki

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **26.6**
- 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 **70 min**
- Evaporation rate **22 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg (78.3%)	85 %	7
Grain	Płatki jęczmienne	0.5 kg (10.9%)	85 %	3
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Carafa II	0.2 kg (4.3%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Challenger	25 g	20 min	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	4 g	Mash	60 min