

Dry stout v2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **28.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

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

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (89.3%)	80 %	8
Grain	Jęczmień palony	0.3 kg (10.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	6.3 %
Boil	East Kent Goldings	10 g	30 min	6.3 %
Boil	East Kent Goldings	10 g	5 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	Fermentum Mobile

Notes

- 100g więcej czekolady lub innego czarnego
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