

Dry stout (wesele)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **34**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (67.2%) | 79 % | 6 |
| Adjunct | Płatki owsiane | 0.4 kg (6%) | 60 % | 6 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (7.5%) | 20 % | 493 |
| Grain | Chocolate malt Thomas Fawcett | 0.4 kg (6%) | 50 % | 493 |
| Grain | chateau cafe | 0.4 kg (6%) | 75 % | 500 |
| Grain | Fawcett - Brown | 0.4 kg (6%) | 72 % | 180 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |