

## Dry z wysłodzin

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **46**
- SRM **35**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (83.3%)	85 %	7
Grain	Jęczmień palony	0.5 kg (11.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.8%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Whirlpool	Summit	30 g	0 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11 g	---