

# Pierwszy dry stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **25.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	1050
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.6%)	68 %	400
Grain	Płatki jęczmienne	0.4 kg (9%)	85 %	3
Grain	Strzegom Pale Ale	3.5 kg (78.7%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %

## Yeasts

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

## Notes

- Piwa wyszło ok 23l  
do refermentacji użyłem 100g cukru  
*Dec 12, 2017, 11:45 AM*