Suchy Grubol

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **29.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.35 kg *(68.1%)*	80 %	5
Grain	Barley, Flaked	0.7 kg *(20.3%)*	70 %	4
Grain	Jęczmień palony	0.2 kg *(5.8%)*	55 %	985
Grain	Carafa III (Special)	0.2 kg *(5.8%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	8.5 %
Boil	Sybilla	20 g	10 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1 ml	Wyeast Labs
Safale US-05	Ale	Dry	1 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.