

#10 dry stout foxa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **26.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (80%)	82 %	4
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (10%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis 05	Ale	Dry	11 g	---