

#42 Dry stout wysłodkowy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **27.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 0.8 kg (41.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.27 kg (13.8%) | 85 % | 4 |
| Grain | Żytni | 0.27 kg (13.8%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.13 kg (6.9%) | 85 % | 3 |
| Grain | Monachijski Ciemny Steinbach | 0.13 kg (6.9%) | 100 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.07 kg (3.4%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.07 kg (3.4%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (5.1%) | 68 % | 400 |
| Sugar | cukier biały | 0.11 kg (5.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 13 g | 60 min | 11.5 % |
| Boil | Marynka | 4 g | 60 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Slant | 50 ml | Safale |