

Almost classic Dry Stout

- Gravity **14 BLG**
- ABV ---
- IBU **61**
- SRM **71.2**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (68.6%) | 79 % | 6 |
| Grain | Pszoniczny Czekoladowy Thomas Fawcett & Sons | 0.5 kg (9.8%) | 85 % | 800 |
| Grain | Słód Palony Black | 0.3 kg (5.9%) | 85 % | 1350 |
| Grain | Carafa II | 0.3 kg (5.9%) | 70 % | 1100 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 85 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11.5 % |
| Boil | Sovereign | 50 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |