

# Dry Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **29.7**
- 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 **4.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 3 kg (65.2%)  | 100 % | 7   |
| Grain | Strzegom Monachijski typ I | 1 kg (21.7%)  | 79 %  | 16  |
| Grain | Czekoladowy                | 0.3 kg (6.5%) | 60 %  | 788 |
| Grain | Jęczmień palony            | 0.3 kg (6.5%) | 55 %  | 985 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Marynka | 20 g   | 10 min | 10 %       |

## Notes

- Słody palone dodać w temperaturze 72 stopni na 10 min przed wygrzewem  
*Jun 3, 2023, 10:28 PM*