

Dry Storut (Marxam)

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **28.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Pilzneński | 5.43 kg (66.7%) | 81 % | 4 |
| Grain | Monachijski | 1.8 kg (22.2%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.54 kg (6.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.36 kg (4.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Marynka | 45.24 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 19.91 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finings | mech irlandzki | 9.05 g | Boil | 15 min |