

Dry Stout

- Gravity **14.9 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (65.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.6%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (4.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 30 g | 55 min | 5.5 % |
| Boil | Kent Goldings | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Other | Płatki owsiane błyskawiczne | 400 g | Mash | 70 min |