

# Dry Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **31**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (69%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (17.2%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (6.9%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (6.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	50 min	9 %
Boil	Target	20 g	10 min	9 %

## Yeasts

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