

# Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **24.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Pale Ale Zero<br>5,0-7,5 EBC Viking<br>Malt | 3 kg (66.4%)   | 80 %  | 5    |
| Grain | Strzegom<br>Monachijski typ II              | 1 kg (22.1%)   | 79 %  | 22   |
| Grain | Karmelowy Jasny<br>30EBC                    | 0.1 kg (2.2%)  | 75 %  | 30   |
| Grain | Jęczmień palony                             | 0.269 kg (6%)  | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy 1200                | 0.15 kg (3.3%) | 68 %  | 1202 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

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

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Słody palone na 72°C  
*Sep 6, 2018, 8:54 PM*