

## Dry stout

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- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **40**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **3 %**
- Size with trub loss **42.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **49.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **36.3 liter(s)** of **76C** water or to achieve **49.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (70.6%)	79 %	6
Grain	płatki jęczmienne	1.6 kg (18.8%)	70 %	---
Grain	Strzegom Czekoladowy 1200	0.9 kg (10.6%)	71 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	23 g	30 min	11 %
Boil	Chinook	40 g	60 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	2500 ml	Fermentum Mobile

### Notes

- Słody wrzucić do wody w tem. 77°C  
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