

## Dry stout 12.2020

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **27**
- SRM **26.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount        | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Pilzneński      | 2.9 kg (69%)  | 81 %  | 4   |
| Grain | Monachijski     | 0.8 kg (19%)  | 80 %  | 16  |
| Grain | Jęczmień palony | 0.3 kg (7.1%) | 55 %  | 985 |
| Grain | Barwiący        | 0.2 kg (4.8%) | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8 %        |

### Yeasts

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