

# Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **35**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **69 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (41.7%)	83 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (20.8%)	80 %	20
Grain	Płatki żytnie	0.8 kg (16.7%)	60 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.2%)	68 %	400
Grain	Crystal Light 160-180 EBC Crisp	0.25 kg (5.2%)	75 %	170
Grain	Carafa III	0.5 kg (10.4%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	Fuggles	25 g	5 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	---