

Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **49.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Pale ale | 1.5 kg (54.5%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 1200 | 0.7 kg (25.5%) | 68 % | 800 |
| Grain | Jęczmień palony | 0.1 kg (3.6%) | 55 % | 985 |
| Adjunct | Płatki jęczmienne | 0.25 kg (9.1%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (7.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 110 ml | Fermentum Mobile |