

Dry Stout - browar.biz

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **29.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **65 C**, Time **45 min**
- Temp **65 C**, Time **10 min**
- Temp **75.6 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **65C**
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **75.6C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 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	Barwiący	0.2 kg (4.8%)	55 %	985
Grain	Jęczmień palony	0.3 kg (7.1%)	55 %	985

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