

dry stout strzegom

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **43**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.1%)	80 %	5
Grain	Viking Munich Malt	1 kg (17.7%)	78 %	18
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.4%)	68 %	400
Grain	Strzegom Karmel 300	0.25 kg (4.4%)	70 %	299
Grain	Jęczmień palony	0.35 kg (6.2%)	55 %	985
Grain	Płatki owsiane	0.8 kg (14.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	55 min	7 %
Boil	Perle	30 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.2 g	Safale