

# Dry Stout z resztek RIS 2020

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **46.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PaleAle	1.4 kg (53.8%)	80 %	5
Grain	Pilznenski	0.3 kg (11.5%)	80 %	9
Grain	Pszeniczny	0.1 kg (3.8%)	80 %	5
Grain	Kawowy 500	0.2 kg (7.7%)	80 %	500
Grain	Czekoladowy 900	0.4 kg (15.4%)	80 %	900
Grain	Barwiący	0.2 kg (7.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	15 g	60 min	6.1 %
Boil	Sovereign	15 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	96 ml	---