

Dry Stout z wysłodzin po RIS

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **34**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	3 kg (76.9%)	79 %	7.5
Grain	Barley, Flaked	0.5 kg (12.8%)	70 %	4
Grain	Jęczmień palony	0.4 kg (10.3%)	65 %	1150
Dodać po pierwszej przerwie, po negatywnej próbie				