

# Low-alc Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **35.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (55.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.5%)	79 %	10
Grain	Caraaroma	0.4 kg (7.4%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.5 kg (9.3%)	71 %	600
Grain	Weyermann - Chocolate Wheat	0.5 kg (9.3%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywka dla drozdzy	3 g	Boil	2 min

Water Agent	Kreda	4 g	Mash	60 min
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