

Rybitwa białoskrzydła - Dry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **35.7**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (52.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (26.1%) | 79 % | 22 |
| Grain | Oats, Flaked | 0.5 kg (8.7%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.7%) | 68 % | 900 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 15 g | 10 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 18 g | Fermentis |