

# suchy

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **27.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (90.9%)	70 %	5
Grain	Jęczmień palony	0.25 kg (9.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	5 g	---