DRY STOUT

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **29.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg *(47.1%)*	81 %	5
Grain	Strzegom Monachijski typ II	1 kg *(23.5%)*	79 %	22
Grain	płatki jęczmienne	0.5 kg *(11.8%)*	60 %	4
Grain	Strzegom Czekoladowy jasny	0.35 kg *(8.2%)*	68 %	400
Grain	Jęczmień palony	0.2 kg *(4.7%)*	55 %	1100
Grain	Strzegom Barwiący	0.2 kg *(4.7%)*	68 %	1250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	15.1 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.