

Dry Stout 05/06

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **31.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **90 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **75 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 9 kg (60%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (6.7%) | 68 % | 400 |
| Grain | Strzegom Monachijski typ II | 2 kg (13.3%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2 kg (13.3%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (6.7%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 150 g | 60 min | 6.2 % |
| Boil | Perle | 100 g | 5 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| farmgarden kveik | Ale | Slant | 50 ml | --- |