

Dry Stout #1

- Gravity **10.7 BLG**
- ABV ---
- IBU **25**
- SRM **41.2**
- 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 **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.2%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.8%)	68 %	1200
Grain	Weyermann - Carafa III	0.25 kg (4.8%)	70 %	1400
Grain	Weyermann Specjal W	0.5 kg (9.5%)	68 %	300
Grain	Weyermann - Carafa II	0.25 kg (4.8%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	15 g	60 min	11.4 %
Boil	Flyer	15 g	15 min	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	8 g	Boil	80 min
Fining	Mech irlandzki	5 g	Boil	15 min