

Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **40.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (64.8%) | 80 % | 5 |
| Grain | Jęczmień palony | 1 kg (18.5%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.5 kg (9.3%) | 70 % | 4 |
| Grain | Słód owsiany Fawcett | 0.4 kg (7.4%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Warrior Queen | 50 g | 90 min | 6.2 % |
| Aroma (end of boil) | Fuggles | 15 g | 10 min | 4.5 % |
| Whirlpool | Fuggles | 35 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 300 g | Fermentis |

Notes

- Jęczmień palony dodawany na dwa razy, 0.5kg razem z resztą zasypu, 0.5kg na ostatnie 10 minut zacierania.

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

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