

# Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **36.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilznieński	1.5 kg (31.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Płatki jęczmienne	0.6 kg (12.5%)	85 %	3
Grain	Jęczmień palony	0.4 kg (8.3%)	55 %	985
Grain	Strzegom Barwiący	0.3 kg (6.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	15 g	60 min	12.9 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Voss Kveik Ale	Ale	Liquid	30 ml	Lallemand