

## Dry Stout #2

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- Gravity **10.7 BLG**
- ABV **4.5 %**
- IBU **42.7**
- SRM **40**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **18.41 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.47 liter(s)**
- Total mash volume **9.96 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **7.47 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **18.41 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	1.4 kg	80 %	15
Grain	Viking Munich Malt Light	0.5 kg	78 %	41
Grain	Oats, Flaked	0.25 kg	80 %	4
Grain	Carafa III	0.19 kg	70 %	2758
Grain	Chocolate Wheat (Weyermann)	0.15 kg	75.74 %	2180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	11.5 %
Boil	Goldings, East Kent	10 g	30 min	5 %
Boil	East Kent Goldings (EKG)	10 g	15 min	5 %
Boil	Goldings, East Kent	10 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Irlandzkie Ciemności	Ale	Liquid	ml	Fermentum Mobile

### Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	7.83 g	Mash	60 min
Water Agent	Sól	3.68 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	1.98 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	1 g	Mash	60 min
Fining	Whirlfloc Tablet	400 g	Boil	15 min