

## Dry stout 25

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **69**
- SRM **34**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.2%)	80 %	5
Grain	Monachijski	0.5 kg (7.5%)	80 %	16
Grain	Strzegom Monachijski typ II	0.45 kg (6.8%)	79 %	22
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3
Grain	Carafa	0.6 kg (9%)	70 %	664
Grain	Caraaroma	0.3 kg (4.5%)	78 %	400
Grain	Black Barley (Roast Barley)	0.3 kg (4.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	83 g	60 min	5.2 %
Whirlpool	Centennial	30 g	15 min	9 %
Boil	Simcoe	20 g	60 min	11.3 %
Whirlpool	Amarillo	30 g	15 min	8 %