

# DRY STOUT

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- Gravity **12.6 BLG**
- ABV ---
- IBU **27**
- SRM **26.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (80.9%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.15 kg (2.7%)	--- %	---
Grain	Simpsons - Coffee Malt	0.25 kg (4.5%)	74 %	296
Grain	Special B Castle	0.16 kg (2.9%)	70 %	350
Grain	Roasted Barley	0.25 kg (4.5%)	55 %	591
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.5%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Kent Goldings	20 g	60 min	5.5 %