

## Dry Stout (Stout I)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **33.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (12.8%)	70 %	5
Grain	Jęczmień palony	0.4 kg (10.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar