

Dry Stout v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **30.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (79.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.31 kg (5.5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.31 kg (5.5%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.13 kg (2.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 7.5 % |
| Boil | Sybilla | 20 g | 30 min | 7.5 % |
| Boil | Sybilla | 17.5 g | 10 min | 7.5 % |