

## DryStout#2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **19.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (31%)	80 %	5
Grain	Weyermann Monachijski typ II 20-25 EBC	1 kg (15.5%)	80 %	20
Grain	Strzegom Wiedeński	1.6 kg (24.8%)	79 %	10
Grain	Viking Malt Wędzony Torfem	0.6 kg (9.3%)	81 %	10
Grain	Viking Czekoladowy jasny	0.25 kg (3.9%)	68 %	400
Grain	Viking Cookie	0.25 kg (3.9%)	79 %	45
Grain	Carafa II	0.25 kg (3.9%)	70 %	812
Grain	Płatki owsiane błyskawiczne	0.5 kg (7.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	50 min	6.1 %
Boil	Willamette	20 g	30 min	6.1 %
Aroma (end of boil)	Mosaic	35 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s -04	Ale	Slant	800 ml	safale