

# dryWalker

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **34**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (85.7%)	90 %	5
Grain	Jęczmień palony	0.3 kg (14.3%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.5 %
Aroma (end of boil)	East Kent Golding	10 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	15 ml	Fermentum Mobile