

# dstout

- Gravity **13.8 BLG**
- ABV ---
- IBU **34**
- SRM **38.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (77.2%)	80 %	5
Grain	Jęczmień palony	0.2 kg (7%)	55 %	985
Grain	Płatki owsiane	0.25 kg (8.8%)	85 %	3
Grain	Carafa II	0.1 kg (3.5%)	70 %	812
Grain	Strzegom Barwiący	0.1 kg (3.5%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	20 g	40 min	8.5 %
Boil	Styrian Golding	10 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	11.5 g	fermentis