

# Juniper Dry Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **36.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.22 kg (58.8%)	80 %	5
Grain	płatki jęczmienne	1.09 kg (19.9%)	60 %	4
Grain	Jęczmień palony	0.4 kg (7.3%)	55 %	985
Grain	Weyermann - Carapils	0.33 kg (6%)	78 %	4
Grain	Black (Patent) Malt	0.25 kg (4.6%)	55 %	985
Grain	Briess - Chocolate Malt	0.19 kg (3.5%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Jałowiec	15 g	Boil	5 min
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