Militech - Dry Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **32.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg *(77.9%)*	80 %	5
Grain	Chocolate Malt (UK)	0.25 kg *(4.4%)*	73 %	887
Grain	Jęczmień palony	0.4 kg *(7.1%)*	55 %	985
Grain	Płatki jęczmienne	0.6 kg *(10.6%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Płatki Koniak	25 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.