Dry Stout ver 3.0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **31.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(72.9%)*	80 %	5
Grain	Fawcett - Pale Chocolate	0.25 kg *(5.2%)*	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(4.2%)*	73 %	1001
Grain	Jęczmień palony	0.25 kg *(5.2%)*	55 %	985
Grain	Barley, Flaked	0.6 kg *(12.5%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	30 min	5.9 %
Boil	East Kent Goldings	20 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	11 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time

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

Fining	mech irlandzki	10 g	Boil	15 min

Notes

- Mech irlandzki zalać szklanką ciepłej wody przed wrzuceniem!
  Słody ciemne na 72
  Mar 10, 2018, 10:29 AM