

## #043 Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **32.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (76%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (10%)	60 %	4
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985
Grain	Viking Czekoladowy ciemny	0.2 kg (4%)	67 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.4 %
Boil	Styrian Golding	30 g	60 min	3.6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min

Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min
-------	----------------------------	-----	------	--------