

## Dry Stout #10

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- Gravity **17.1 BLG**
- ABV ---
- IBU **32**
- SRM **25.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt        | 3 kg (39.7%)  | 70 %   | 5    |
| Grain | Bruntal Pilsen              | 2 kg (26.5%)  | 70 %   | 4    |
| Grain | Viking Munich Malt          | 0.5 kg (6.6%) | 70 %   | 18   |
| Grain | Płatki owsiane              | 0.5 kg (6.6%) | 85 %   | 3    |
| Grain | Płatki orkiszowe            | 0.5 kg (6.6%) | 80 %   | 4    |
| Sugar | Candi Sugar, Clear          | 0.5 kg (6.6%) | 78.3 % | 2    |
| Grain | Briess - Roasted Barley     | 0.2 kg (2.6%) | 55 %   | 591  |
| Grain | Wheat, Roasted              | 0.15 kg (2%)  | 54.3 % | 837  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.6%) | 68 %   | 1200 |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 20 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Magnum | 20 g   | 15 min | 13.5 %     |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |