

# Dry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **34.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 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	4.55 kg (73.5%)	80 %	5
Grain	Jęczmień palony	0.45 kg (7.4%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.45 kg (7.4%)	68 %	400
Grain	Płatki owsiane	0.55 kg (8.8%)	85 %	3
Grain	Strzegom Karmel 300	0.18 kg (2.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36.36 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar