

Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **33.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (56.3%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.12 kg (4.2%)	73 %	1001
Grain	Strzegom Monachijski typ II	0.6 kg (21.1%)	79 %	22
Słód Monachijski Ciemny Viking Malt				
Grain	Jęczmień palony	0.22 kg (7.7%)	55 %	1200
Grain	Płatki owsiane	0.3 kg (10.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	16 g	60 min	9 %
Aroma (end of boil)	Fuggles	7 g	5 min	4.5 %
Aroma (end of boil)	East Kent Goldings	7 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2.4 g	Mash	120 min
Fining	Mech Irlandzki	2.4 g	Boil	15 min

Notes

- Fermentation: 13 days

Based on:
[https://wiki.piwo.org/Dry_Stout,_Adam_Wróbel_\(pieron\)](https://wiki.piwo.org/Dry_Stout,_Adam_Wróbel_(pieron))
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