

dry stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **38**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (64.7%)	80 %	6
Grain	Płatki jęczmienne	0.52 kg (22.4%)	85 %	3
Grain	Jęczmień palony	0.3 kg (12.9%)	55 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	5.8 %
Boil	Challenger	5 g	20 min	5.8 %
Boil	Styrian Golding	13 g	20 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale