

# Dry Stout II

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **28**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (57.5%)	80 %	5
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	słód kawowy	0.5 kg (12.5%)	77 %	250
Grain	Jęczmień palony	0.2 kg (5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	25 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar