

Dry Stout v. 2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **31.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------------------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (75.2%) | 80 % | 5 |
| Grain | Barley, Flaked | 0.4 kg (6%) | 70 % | 4 |
| (płatki jęczmienne) | | | | |
| Grain | Weyermann - Carapils | 0.5 kg (7.5%) | 78 % | 4 |
| Grain | Pszeniczny Czekoladowy | 0.25 kg (3.8%) | 1 % | 1001 |
| Ciemne sody przy ostatniej przerwie | | | | |
| Grain | Carafa II | 0.25 kg (3.8%) | 1 % | 1100 |
| Grain | Jęczmień palony | 0.25 kg (3.8%) | 1 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |