

#05 Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **33.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.43 kg (54.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (18.9%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.25 kg (9.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.24 kg (9.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.22 kg (8.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 45 min | 4 % |
| Whirlpool | Fuggles | 15 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |