

Dry Dry Dry

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **29.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5
Grain	Pszeniczny	0.5 kg (25%)	85 %	4
Grain	Płatki owsiane	0.2 kg (10%)	85 %	3
Grain	Weyermann - Carafa I	0.3 kg (15%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile