

Dry Stout 05/06

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **31.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **90 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **75 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (60%)	80 %	5
Grain	Strzegom Czekoladowy jasny	1 kg (6.7%)	68 %	400
Grain	Strzegom Monachijski typ II	2 kg (13.3%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (13.3%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	1 kg (6.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	150 g	60 min	6.2 %
Boil	Perle	100 g	5 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
farmgarden kveik	Ale	Slant	50 ml	---