

# Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **40.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (64.8%)	80 %	5
Grain	Jęczmień palony	1 kg (18.5%)	55 %	985
Grain	Barley, Flaked	0.5 kg (9.3%)	70 %	4
Grain	Słód owsiany Fawcett	0.4 kg (7.4%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior Queen	50 g	90 min	6.2 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %
Whirlpool	Fuggles	35 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	300 g	Fermentis

## Notes

- Jęczmień palony dodawany na dwa razy, 0.5kg razem z resztą zasypu, 0.5kg na ostatnie 10 minut zacierania.

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

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