

## Dry stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **26.3**
- 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 **10 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Jęczmień palony	0.4 kg (7.1%)	55 %	985
Grain	Czekoladowy	0.2 kg (3.6%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	40 g	60 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safe ale 04	Ale	Slant	150 ml	---

### Notes

- Słody palone zostały wrzucone przy 72°C.  
Całość chmielu została wrzucona w pierwszej minucie gotowania.  
*Sep 23, 2019, 8:16 PM*