

# DRY STOUT

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM **25.1**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (66.7%)   | 80 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%)   | 80 %  | 22  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.6%) | 70 %  | 900 |
| Grain | Jęczmień palony             | 0.25 kg (5.6%) | 75 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 6.8 %      |

## Yeasts

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

## Notes

- Słody palone zostały wrzucone przy 72°C  
Chmiel wrzucony od pierwszej minuty gotowania  
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