

Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **36.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Soufflet Pilznieński | 1.5 kg (31.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (41.7%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 0.6 kg (12.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.4 kg (8.3%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.3 kg (6.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum PL | 15 g | 60 min | 12.9 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| LalBrew Voss Kveik Ale | Ale | Liquid | 30 ml | Lallemand |