

# Dry Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **30.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

| Type         | Name                 | Amount        | Yield | EBC |
|--------------|----------------------|---------------|-------|-----|
| Grain        | Viking Pale Ale malt | 5 kg (79.4%)  | 80 %  | 5   |
| Grain        | Płatki jęczmienne    | 0.5 kg (7.9%) | 85 %  | 3   |
| Grain        | Czekoladowy          | 0.3 kg (4.8%) | 60 %  | 788 |
| 70 st 10 min |                      |               |       |     |
| Grain        | Jęczmień palony      | 0.5 kg (7.9%) | 55 %  | 985 |
| 70 st 10 min |                      |               |       |     |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 50 g   | 60 min | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount  | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale  | Dry  | 15.97 g | Safale     |