

# Dry Stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **28.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **69 C**, Time **1 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt            | 3 kg (66.7%)  | 82 %  | 4    |
| Grain | Viking Munich Malt             | 1 kg (22.2%)  | 78 %  | 18   |
| Grain | Jęczmień palony                | 0.3 kg (6.7%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (4.4%) | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |

## Yeasts

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

## Notes

- Bez mchu irlandzkiego.  
2 tyg burzliwej.  
2 tyg cichej.  
Z chmielin pobrać próbkę FFT.  
*Jan 28, 2021, 6:53 PM*