

Dry Stout #2

- Gravity **10.7 BLG**
- ABV **4.5 %**
- IBU **42.7**
- SRM **40**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **18.41 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.47 liter(s)**
- Total mash volume **9.96 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **7.47 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **18.41 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------|---------|------|
| Grain | Viking Pale Ale Malt | 1.4 kg | 80 % | 15 |
| Grain | Viking Munich Malt Light | 0.5 kg | 78 % | 41 |
| Grain | Oats, Flaked | 0.25 kg | 80 % | 4 |
| Grain | Carafa III | 0.19 kg | 70 % | 2758 |
| Grain | Chocolate Wheat (Weyermann) | 0.15 kg | 75.74 % | 2180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 11.5 % |
| Boil | Goldings, East Kent | 10 g | 30 min | 5 % |
| Boil | East Kent Goldings (EKG) | 10 g | 15 min | 5 % |
| Boil | Goldings, East Kent | 10 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| Irlandzkie Ciemności | Ale | Liquid | ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | Chlorek Wapnia | 7.83 g | Mash | 60 min |
| Water Agent | Sól | 3.68 g | Mash | 60 min |
| Water Agent | Siarczan Magnezu (MgSO4) | 1.98 g | Mash | 60 min |
| Water Agent | Phosphoric Acid 85% | 1 g | Mash | 60 min |
| Fining | Whirlfloc Tablet | 400 g | Boil | 15 min |