

Dry Stout 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **26.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Jęczmień palony	0.12 kg (2.4%)	55 %	985
Grain	Pszeniczny Czekoladowy	0.18 kg (3.6%)	73 %	1001
Grain	Carafa III	0.2 kg (4%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale