

Dry Stout #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **49.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.3 kg (75.9%)	81 %	6
Grain	Chocolate Malt (UK)	0.3 kg (9.9%)	73 %	1100
Grain	Jęczmień palony	0.25 kg (8.3%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.18 kg (5.9%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	45 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	8 g	Mash	60 min

Water Agent	gips	2 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min