

# Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **36.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Viking Malt	4 kg (83.3%)	82 %	4
Grain	Jęczmień palony	0.4 kg (8.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1200
Grain	Strzegom Karmel 600	0.2 kg (4.2%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO-01	Ale	Dry	11 g	Browin

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	kawa	50 g	Secondary	1 day(s)
-------	------	------	-----------	----------