

Dry stout 25

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **69**
- SRM **34**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (60.2%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (7.5%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.45 kg (6.8%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 60 % | 3 |
| Grain | Carafa | 0.6 kg (9%) | 70 % | 664 |
| Grain | Caraaroma | 0.3 kg (4.5%) | 78 % | 400 |
| Grain | Black Barley (Roast Barley) | 0.3 kg (4.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 83 g | 60 min | 5.2 % |
| Whirlpool | Centennial | 30 g | 15 min | 9 % |
| Boil | Simcoe | 20 g | 60 min | 11.3 % |
| Whirlpool | Amarillo | 30 g | 15 min | 8 % |