

# Dry Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **33.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Monachijski	1 kg (20.8%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1200
Grain	Jęczmień palony	0.35 kg (7.3%)	55 %	1000
Grain	Płatki owsiane	0.125 kg (2.6%)	85 %	3
Grain	Barley, Flaked	0.125 kg (2.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	60 min	8.8 %
Boil	Hallertauer Taurus	4.5 g	60 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile