

# dry stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **40.1**
- 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 **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (48.3%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (9.7%)	80 %	4
Grain	Pszeniczny	1 kg (19.3%)	85 %	4
Grain	Strzegom Karmel 600	0.25 kg (4.8%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.43 kg (8.3%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	30 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

## Notes

- 12,5 blg - 3 blg tydzień burzliwa  
tydzień cicha 2,5 blg  
zabutelkowano 12.11.17r  
dodano 3,4 gr glukozy na 0,5l

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