

Dry stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **35.8**
- 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 **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 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 | 3 kg (58.8%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (19.6%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy 400 | 0.3 kg (5.9%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (5.9%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.5 kg (9.8%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.1 % |
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |