

# DRY STOUT

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **42.3**
- 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 **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	3.5 kg (76.1%)	--- %	5
Grain	Płatki jęczmienne	0.4 kg (8.7%)	--- %	4
Grain	Jęczmień prażony Viking Malt (Strzegom)	0.4 kg (8.7%)	--- %	1300
Grain	Słód Carafa® Special Malt typ III Weyermann®	0.3 kg (6.5%)	1 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11.5 g	Fermentis Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

## Notes

- słód carafa special na mash out;  
schłodzenie brzezki do temp. 15-16°C;  
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;  
przed rozlewem 2-dniowy cold crash;  
rozlew - poziom nasycenia 1,9-2,0 vol.;  
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 50-100; Cl 100-150; Alk. całk. 100-150; RA 50-100  
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