

# Dry Stout (Homebrewing 2020)

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **24.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	1.5 kg (69.8%)	80 %	7
Grain	Płatki jęczmienne	0.4 kg (18.6%)	80 %	3
Grain	Viking Malt - Jęczmień palony	0.25 kg (11.6%)	80 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Fuggles	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min