

Dry Stout v 2.0

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **28.1**
- 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **15.9 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 (63.8%) | 80 % | 5 |
| Grain | Jęczmień niesłodowany | 1.2 kg (25.5%) | 75 % | 2 |
| Grain | Carafa III | 0.3 kg (6.4%) | 1 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Admiral | 5 g | 60 min | 14.1 % |
| Boil | Admiral | 10 g | 60 min | 14.1 % |
| Boil | Fuggles | 10 g | 20 min | 4.5 % |
| Boil | Fuggles | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 100 ml | Fermentum Mobile |