

# Dry Stout v. 2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **31.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.2%)	80 %	5
Grain	Barley, Flaked	0.4 kg (6%)	70 %	4
(płatki jęczmienne)				
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4
Grain	Pszeniczny Czekoladowy	0.25 kg (3.8%)	1 %	1001
Ciemne sody przy ostatniej przerwie				
Grain	Carafa II	0.25 kg (3.8%)	1 %	1100
Grain	Jęczmień palony	0.25 kg (3.8%)	1 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	14 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min