

Dry Stout v3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **33.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (25.9%)	79 %	22
Grain	Strzegom Karmel 600	0.3 kg (5.2%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.2%)	68 %	1200
Grain	Strzegom Barwiący	0.2 kg (3.4%)	68 %	1300
Grain	płatki jęczmienne	0.5 kg (8.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka	30 g	60 min	13 %