

## DryStout #4

- Gravity **12.1 BLG**
- ABV **4.7 %**
- IBU **44.6**
- SRM **40**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.71 liter(s)**
- Total mash volume **10.28 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **7.71 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.13 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	2.25 kg	80 %	15
Grain	Viking Roasted Barley	0.2 kg	70 %	2934
Grain	Chocolate Wheat Malt	0.12 kg	71 %	2101

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	6.54 g	Mash	60 min
Water Agent	Sól	3.08 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	1.65 g	Mash	60 min

Water Agent	Phosphoric Acid 85%	1.27 g	Mash	60 min
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