

Drystout2025

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **28.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.4 kg (77.9%) | 80 % | 5 |
| Grain | Briess - Chocolate Malt | 0.25 kg (4.4%) | 60 % | 690 |
| Grain | Jęczmień palony | 0.4 kg (7.1%) | 55 % | 985 |
| Grain | płatki jęczmienne | 0.6 kg (10.6%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |