

dryWalker 3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **17.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.56 kg (22.8%)	90 %	5
Grain	Jęczmień palony	0.1 kg (4.1%)	55 %	1100
Grain	Płatki owsiane	0.3 kg (12.2%)	85 %	3
Grain	Strzegom Monachijski typ II	1.2 kg (48.8%)	79 %	22
Grain	Płatki Jęczmienne	0.3 kg (12.2%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	4.7 %
Aroma (end of boil)	East Kent Golding	20 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda piwowarska	5 g	Mash	80 min

Notes

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

- Jęczmień palony po 40min
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