

# HB Dry Stout

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **34**
- SRM **27.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (69.8%)	80 %	5
Grain	Jęczmień palony	0.25 kg (11.6%)	55 %	985
Grain	Jęczmień niestodowany	0.4 kg (18.6%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Fuggles	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis