

Juniper Dry Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **36.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.22 kg (58.8%) | 80 % | 5 |
| Grain | płatki jęczmienne | 1.09 kg (19.9%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.4 kg (7.3%) | 55 % | 985 |
| Grain | Weyermann - Carapils | 0.33 kg (6%) | 78 % | 4 |
| Grain | Black (Patent) Malt | 0.25 kg (4.6%) | 55 % | 985 |
| Grain | Briess - Chocolate Malt | 0.19 kg (3.5%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|-------|
| Spice | Jałowiec | 15 g | Boil | 5 min |
|-------|----------|------|------|-------|