

Luk - Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **25.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3 kg (63.8%)	79 %	6
Grain	Viking Monachijski Ciemny	1 kg (21.3%)	78 %	22
Grain	Viking Czekoladowy Ciemny	0.3 kg (6.4%)	67 %	900
Grain	Viking Pszeniczny	0.2 kg (4.3%)	82 %	5
Grain	Viking Barwiący Obłuszczony	0.2 kg (4.3%)	65 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale