

#043 Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **32.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (76%) | 80 % | 5 |
| Grain | płatki jęczmienne | 0.5 kg (10%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (10%) | 55 % | 985 |
| Grain | Viking Czekoladowy ciemny | 0.2 kg (4%) | 67 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.4 % |
| Boil | Styrian Golding | 30 g | 60 min | 3.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|-----|------|--------|
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |
|-------|----------------------------|-----|------|--------|