

## #053 Dry Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **37.7**
- 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 **9 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 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	3.6 kg (69.2%)	80 %	5
Grain	płatki jęczmienne	0.4 kg (7.7%)	60 %	4
Grain	Płatki owsiane	0.3 kg (5.8%)	60 %	3
Grain	Jęczmień palony	0.6 kg (11.5%)	55 %	985
Grain	Viking Czekoladowy ciemny	0.3 kg (5.8%)	67 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	42 g	60 min	5.7 %
Boil	Styrian Golding	30 g	30 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

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

Water Agent	węglan wapnia (CaCO3)	4 g	Mash	---
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min