

## Dry Stout #10

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- Gravity **17.1 BLG**
- ABV ---
- IBU **32**
- SRM **25.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (39.7%)	70 %	5
Grain	Bruntal Pilsen	2 kg (26.5%)	70 %	4
Grain	Viking Munich Malt	0.5 kg (6.6%)	70 %	18
Grain	Płatki owsiane	0.5 kg (6.6%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (6.6%)	80 %	4
Sugar	Candi Sugar, Clear	0.5 kg (6.6%)	78.3 %	2
Grain	Briess - Roasted Barley	0.2 kg (2.6%)	55 %	591
Grain	Wheat, Roasted	0.15 kg (2%)	54.3 %	837
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Magnum	20 g	15 min	13.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis