

# Dry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **34.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.55 kg (73.5%) | 80 %  | 5   |
| Grain | Jęczmień palony            | 0.45 kg (7.4%)  | 55 %  | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.45 kg (7.4%)  | 68 %  | 400 |
| Grain | Płatki owsiane             | 0.55 kg (8.8%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 300        | 0.18 kg (2.9%)  | 70 %  | 299 |

## Hops

| Use for | Name    | Amount  | Time   | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil    | Marynka | 36.36 g | 60 min | 10 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 12 g   | Danstar    |