

## dry stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **28.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **62 C**, Time **80 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%)  | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 1 kg (15.4%)  | 79 %  | 10  |
| Grain | Biscuit Malt                | 1 kg (15.4%)  | 79 %  | 45  |
| Grain | Jęczmień palony             | 0.5 kg (7.7%) | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 50 g   | 60 min | 5 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |