

# Dry Stout

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **31.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **69 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **35 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (39%)	80 %	5
Grain	Płatki owsiane	0.4 kg (19.5%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.2 kg (9.8%)	71 %	600
Grain	Strzegom Pilzneński	0.5 kg (24.4%)	80 %	4
Grain	Briess - Dark Chocolate Malt	0.15 kg (7.3%)	60 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Węglan wapnia (kreda)	7 g	Mash	90 min
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