

## Dry Stout 2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **26.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 2 kg (75.2%)   | 80 %  | 5    |
| Grain | Płatki owsiane            | 0.4 kg (15%)   | 85 %  | 3    |
| Grain | Weyermann - Chocolate Rye | 0.13 kg (4.9%) | 20 %  | 1200 |
| Grain | Jęczmień palony           | 0.13 kg (4.9%) | 55 %  | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 12 g   | 60 min | 8.9 %      |
| Boil    | Kazbek  | 25 g   | 15 min | 5 %        |