

# Dry Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **26.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **0 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **53 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **75C**
- Sparge using **30.2 liter(s)** of **76C** water or to achieve **53 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9 kg (78.9%)	82 %	4
Grain	Płatki pszeniczne	1 kg (8.8%)	60 %	3
Grain	Płatki owsiane	0.5 kg (4.4%)	85 %	3
Grain	Jęczmień palony	0.45 kg (3.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.45 kg (3.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	150 g	10 min	5 %