

# Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **29.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 3.5 kg (77.8%) | 80 %  | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (4.4%)  | 68 %  | 1200 |
| Grain | Jęczmień palony                | 0.3 kg (6.7%)  | 55 %  | 985  |
| Grain | Barley, Flaked                 | 0.5 kg (11.1%) | 70 %  | 4    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Mash    | Target | 35 g   | 60 min | 10.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11.5 g | ---        |

## Notes

- Po 70 min po negatywnej próbie jodowej dodać słody ciemne.  
*Jun 25, 2020, 11:05 PM*