

## Dry stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **38.4**
- 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 **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 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	2.45 kg (81.7%)	80 %	5
Grain	Jęczmień palony	0.25 kg (8.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.7%)	68 %	1200
Adjunct	Briess - Barley Flakes	0.1 kg (3.3%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	13.5 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %
Boil	Centennial	20 g	5 min	10.5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kakao	25 g	Mash	60 min