

# Dry Stout Oslo

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **36.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (55.6%)	81 %	4
Grain	Monachijski	0.4 kg (22.2%)	80 %	16
Grain	Fawcett - Dark Crystal	0.15 kg (8.3%)	71 %	300
Grain	Weyermann - Dehusked Carafa III	0.25 kg (13.9%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnunum	11 g	60 min	10.5 %