

Dry Stout v.3/2020

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **32.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (57.7%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (19.2%) | 80 % | 20 |
| Grain | Płatki owsiane | 0.6 kg (11.5%) | 85 % | 3 |
| Grain | Carafa III | 0.2 kg (3.8%) | 70 % | 1100 |
| Grain | Pszeniczny Czekoladowy | 0.25 kg (4.8%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.15 kg (2.9%) | 55 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Challenger | 20 g | 0 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |