

Dry Stout v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **30.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (79.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3
Grain	Strzegom Karmel 600	0.31 kg (5.5%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.31 kg (5.5%)	68 %	1200
Grain	Strzegom Barwiący	0.13 kg (2.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	7.5 %
Boil	Sybilla	20 g	30 min	7.5 %
Boil	Sybilla	17.5 g	10 min	7.5 %