

# DryStout#1

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **18**
- SRM **28.3**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type    | Name   | Amount         | Yield | EBC  |
|---------|--|----------------|-------|------|
| Grain   | Viking Pale Ale malt                         | 3.5 kg (63.6%) | 80 %  | 5    |
| Grain   | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (18.2%)   | 80 %  | 20   |
| Grain   | Jęczmień palony                              | 0.25 kg (4.5%) | 55 %  | 985  |
| Grain   | Strzegom<br>Czekoladowy ciemny               | 0.25 kg (4.5%) | 68 %  | 1200 |
| Adjunct | płatki jęczmienne                            | 0.5 kg (9.1%)  | --- % | ---  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 20 g   | 15 min | 4.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| s -04 | Ale  | Dry  | 11.5 g | safale     |