

DryStout

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **50**
- SRM **30.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|------|
| Grain | Viking Pale Ale Malt | 2 kg (71.7%) | 80 % | 7 |
| Grain | Barley, Flaked | 0.49 kg (17.6%) | 70 % | 3 |
| Grain | Viking Roasted Barley | 0.2 kg (7.2%) | 70 % | 1489 |
| Grain | Chocolate Wheat Malt | 0.1 kg (3.6%) | 71 % | 1066 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Magnat | 30 g | 30 min | 10 % |
| Boil | East Kent Goldings (EKG) | 10 g | 15 min | 4.6 % |
| Boil | Fuggles | 10 g | 10 min | 4.5 % |
| Boil | Magnat | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss Kveik | Ale | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | Chlorek Wapnia | 7.74 g | Mash | 60 min |
| Water Agent | Sól | 3.63 g | Mash | 60 min |
| Water Agent | Siarczan Magnezu (MgSO4) | 1.72 g | Mash | 60 min |
| Water Agent | Phosphoric Acid 85% | 1.59 g | Mash | 60 min |