

## dryWalker 3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **17.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt        | 0.56 kg (22.8%) | 90 %  | 5    |
| Grain | Jęczmień palony             | 0.1 kg (4.1%)   | 55 %  | 1100 |
| Grain | Płatki owsiane              | 0.3 kg (12.2%)  | 85 %  | 3    |
| Grain | Strzegom Monachijski typ II | 1.2 kg (48.8%)  | 79 %  | 22   |
| Grain | Płatki Jęczmienne           | 0.3 kg (12.2%)  | 80 %  | 3    |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 60 min | 4.7 %      |
| Aroma (end of boil) | East Kent Golding  | 20 g   | 5 min  | 4.7 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | Kreda piwowarska | 5 g    | Mash    | 80 min |

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Jęczmień palony po 40min  
*May 3, 2021, 2:12 PM*