

dstout

- Gravity **13.8 BLG**
- ABV ---
- IBU **34**
- SRM **38.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.2 kg (77.2%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.2 kg (7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.25 kg (8.8%) | 85 % | 3 |
| Grain | Carafa II | 0.1 kg (3.5%) | 70 % | 812 |
| Grain | Strzegom Barwiący | 0.1 kg (3.5%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Aurora | 20 g | 40 min | 8.5 % |
| Boil | Styrian Golding | 10 g | 10 min | 3.6 % |

Yeasts

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