

## #05 Dry Stout

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **33.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.43 kg (54.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (18.9%)	85 %	3
Grain	Strzegom Karmel 150	0.25 kg (9.5%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.24 kg (9.1%)	68 %	400
Grain	Jęczmień palony	0.22 kg (8.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	45 min	4 %
Whirlpool	Fuggles	15 g	30 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min