

#8 Dry Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **42.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (72.7%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 0.3 kg (10.9%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (7.3%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (9.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | --- |