

## #8 Dry Stout

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- 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	---