

ala dry stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **43**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (15.6%)	80 %	5
Grain	Viking Munich Malt	1 kg (15.6%)	78 %	16
Grain	Pilzński	2 kg (31.3%)	81 %	4
Grain	Fawcett - Pale Chocolate	0.3 kg (4.7%)	71 %	600
Grain	Brown Malt (British Chocolate)	0.3 kg (4.7%)	70 %	128
Grain	Carahell	0.1 kg (1.6%)	77 %	26
Grain	Płatki owsiane	0.2 kg (3.1%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (3.1%)	60 %	3
Grain	Jęczmień niesłodowany	0.2 kg (3.1%)	75 %	2
Grain	Carafa II	0.3 kg (4.7%)	70 %	812
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.7%)	73 %	1001
Grain	prażony jęczmień	0.3 kg (4.7%)	73 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.3 %
Boil	East Kent Goldings	30 g	45 min	4.7 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	5 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar