

Dry Stout #1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **32.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 2 kg (42.1%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (21.1%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.3%) | 68 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (10.5%) | 73 % | 1001 |
| Grain | Strzegom Bursztynowy | 0.5 kg (10.5%) | 70 % | 49 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (10.5%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 35 g | 60 min | 7.5 % |
| Boil | Fuggles | 15 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |