

Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **27.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **4 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (17.9%)	79 %	16
Grain	Weyermann - Carafa I	0.15 kg (5.4%)	70 %	900
Grain	Jęczmień palony	0.15 kg (5.4%)	55 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	2 g	Mash	---