

## Dry Stout 2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **26.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (75.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (15%)	85 %	3
Grain	Weyermann - Chocolate Rye	0.13 kg (4.9%)	20 %	1200
Grain	Jęczmień palony	0.13 kg (4.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	8.9 %
Boil	Kazbek	25 g	15 min	5 %