

Dry Stout 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **26.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (70%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.12 kg (2.4%) | 55 % | 985 |
| Grain | Pszeniczny Czekoladowy | 0.18 kg (3.6%) | 73 % | 1001 |
| Grain | Carafa III | 0.2 kg (4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 60 min | 4.5 % |
| Boil | Fuggles | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |