

# Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **30.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 3.8 kg (74.5%) | 80 %  | 5.5  |
| Grain | Strzegom Monachijski typ I | 0.7 kg (13.7%) | 79 %  | 16   |
| Grain | Jęczmień palony            | 0.2 kg (3.9%)  | 55 %  | 985  |
| Grain | Czekoladowy                | 0.2 kg (3.9%)  | 60 %  | 788  |
| Grain | Strzegom pszenica prażona  | 0.2 kg (3.9%)  | 70 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 15 g   | 60 min | 15.5 %     |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |