

Dry Stout v 2.0

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **28.1**
- 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **15.9 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 kg (63.8%)	80 %	5
Grain	Jęczmień niesłodowany	1.2 kg (25.5%)	75 %	2
Grain	Carafa III	0.3 kg (6.4%)	1 %	1034
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Admiral	5 g	60 min	14.1 %
Boil	Admiral	10 g	60 min	14.1 %
Boil	Fuggles	10 g	20 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile