dry stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **28.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **80 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(46.2%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(15.4%)*	79 %	22
Grain	Strzegom Wiedeński	1 kg *(15.4%)*	79 %	10
Grain	Biscuit Malt	1 kg *(15.4%)*	79 %	45
Grain	Jęczmień palony	0.5 kg *(7.7%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale