

27. Dry stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **26.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (69.9%)	80 %	5
Grain	Monachijski	0.75 kg (19.4%)	80 %	16
Grain	Czekoladowy	0.15 kg (3.9%)	60 %	788
Grain	Jęczmień palony	0.26 kg (6.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	6.8 %