

## Dry stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **25.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (56.9%) | 80 %  | 5    |
| Grain | Pilzneński           | 1.5 kg (24.4%) | 81 %  | 4    |
| Grain | Strzegom Karmel 300  | 0.3 kg (4.9%)  | 70 %  | 299  |
| Grain | Strzegom Barwiący    | 0.15 kg (2.4%) | 68 %  | 1300 |
| Grain | Jęczmień palony      | 0.2 kg (3.3%)  | 55 %  | 985  |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.1%)  | 61 %  | 5    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8 %        |
| Boil    | lunga   | 20 g   | 60 min | 5.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Kveiki espe | Ale  | Dry  | 2 g    | Kveik      |