

Dry Stout 2

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **26.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (75.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (15%) | 85 % | 3 |
| Grain | Weyermann - Chocolate Rye | 0.13 kg (4.9%) | 20 % | 1200 |
| Grain | Jęczmień palony | 0.13 kg (4.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 8.9 % |
| Boil | Kazbek | 25 g | 15 min | 5 % |