

Dry stout 2022_05

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- 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 **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

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

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (65%) | 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 |

Hops

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

Yeasts

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