

# Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **46**
- SRM **30.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (84%)	80 %	5
Grain	Jęczmień palony	0.25 kg (5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5%)	68 %	1000
Grain	Strzegom Czekoladowy jasny	0.15 kg (3%)	68 %	400
Grain	Strzegom Karmel 150	0.15 kg (3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	55 g	60 min	4 %
Boil	Puławski	15 g	60 min	6.9 %
Boil	East Kent Goldings	50 g	10 min	4 %

## Yeasts

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