

Dry stout - I m. Artur Milczarczyk WKPD 2018

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **26.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **666 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **666 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (71.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985
Grain	Chocolat Castle Malting	0.25 kg (4.8%)	75 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	50 min	4.5 %
Boil	Fuggles	15 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	666 ml	Danstar