

Dry Stout v. 2/2021

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **33.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Barley, Flaked	0.4 kg (7.5%)	70 %	4
(płatki jęczmienne)				
Grain	Weyermann - Carapils	0.25 kg (4.7%)	78 %	4
Grain	Pszeniczny Czekoladowy	0.25 kg (4.7%)	1 %	1001
Ciemne słody w ostatniej przerwie				
Grain	Carafa II	0.2 kg (3.8%)	1 %	1100
Grain	Jęczmień palony	0.2 kg (3.8%)	1 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Challenger	30 g	15 min	7.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min