

# drystout

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **37.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (68.6%)	80 %	5
Grain	diastatyczny	0.2 kg (3.9%)	80 %	2.5
Grain	Płatki jęczmienne	0.4 kg (7.8%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.9%)	68 %	1200
Grain	Carafa II specjal	0.2 kg (3.9%)	70 %	812
Grain	Strzegom Karmel 600	0.2 kg (3.9%)	68 %	601
Grain	Jęczmień palony	0.3 kg (5.9%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Słody jasne na 90minut  
Słody ciemne na 45 minut  
*Sep 13, 2018, 10:40 AM*