DryStout

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **50**
- SRM **30.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	2 kg *(71.7%)*	80 %	7
Grain	Barley, Flaked	0.49 kg *(17.6%)*	70 %	3
Grain	Viking Roasted Barley	0.2 kg *(7.2%)*	70 %	1489
Grain	Chocolate Wheat Malt	0.1 kg *(3.6%)*	71 %	1066

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	30 min	10 %
Boil	East Kent Goldings (EKG)	10 g	15 min	4.6 %
Boil	Fuggles	10 g	10 min	4.5 %
Boil	Magnat	10 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	150 ml	Fermentum Mobile

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	7.74 g	Mash	60 min
Water Agent	Sól	3.63 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	1.72 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	1.59 g	Mash	60 min