

# Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **40.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (64.8%) | 80 %  | 5   |
| Grain | Jęczmień palony      | 1 kg (18.5%)   | 55 %  | 985 |
| Grain | Barley, Flaked       | 0.5 kg (9.3%)  | 70 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.4 kg (7.4%)  | 61 %  | 5   |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Warrior Queen | 50 g   | 90 min | 6.2 %      |
| Aroma (end of boil) | Fuggles       | 15 g   | 10 min | 4.5 %      |
| Whirlpool           | Fuggles       | 35 g   | 5 min  | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 300 g  | Fermentis  |

## Notes

- Jęczmień palony dodawany na dwa razy, 0.5kg razem z resztą zasypu, 0.5kg na ostatnie 10 minut zacierania.

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

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