

#37 Dry Stout

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **30**
- SRM **41.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **52 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

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

Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Briess - Pilsen Malt | 1.65 kg (70.5%) | 80.5 % | 3 |
| Grain | Barley, Flaked | 0.35 kg (15%) | 70 % | 4 |
| Grain | Simpsons - Roasted Barley | 0.24 kg (10.3%) | 60 % | 1084 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (4.3%) | 60 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 9 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| West Yorkshire | Ale | Slant | 100 ml | Wyeast |