

#37 Dry Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **35.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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 **8 liter(s)** of **76C** water or to achieve **12.7 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	12 g	60 min	11 %

Yeasts

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