

dry matuesz stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **23.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 2.2 kg (91.7%) | 78 % | 6 |
| Grain | Black (Patent) Malt | 0.1 kg (4.2%) | 55 % | 1300 |
| Grain | Briess - Dark Chocolate Malt | 0.1 kg (4.2%) | 60 % | 827 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 12 g | 55 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |