

# Dry Stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **28.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **70C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pilsner	2.7 kg (57.8%)	81 %	4
Grain	Simpsons - Maris Otter	0.71 kg (15.2%)	81 %	6
Grain	Słód Crystal Medium Crisp	0.3 kg (6.4%)	81 %	270
Grain	Słód Czekoladowy Ciemny Viking Malt	0.46 kg (9.9%)	--- %	1200
Grain	Płatki Pszenne	0.5 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	25 g	60 min	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Nottingham	Ale	Slant	300 ml	---