

# Dry stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **30.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (69.6%)	85 %	7
Grain	Barley, Flaked	1 kg (17.4%)	70 %	4
Grain	Fawcett - Pale Chocolate	0.15 kg (2.6%)	71 %	600
Grain	Acid Malt	0.2 kg (3.5%)	58.7 %	6
Grain	Roast barley	0.4 kg (7%)	--- %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	75 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis