

Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **38.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (60.6%) | 80 % | 5 |
| Grain | Barley, Flaked | 1 kg (20.2%) | 70 % | 4 |
| Grain | Simpsons - Roasted Barley | 0.5 kg (10.1%) | 70 % | 1084 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (5.1%) | 80 % | 6 |
| Grain | Extra black | 0.2 kg (4%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Fuggles | 50 g | 30 min | 4.5 % |
| Boil | Challenger | 25 g | 30 min | 7 % |

Yeasts

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