

Dry Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **39**
- SRM **20**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (79.5%)	80 %	5
Grain	Barley, Flaked	0.4 kg (9.1%)	70 %	4
Grain	Weyermann - Chocolate Rye	0.25 kg (5.7%)	20 %	493
Grain	Weyermann - Dehusked Carafa III	0.1 kg (2.3%)	70 %	1024
Grain	Carafa II	0.1 kg (2.3%)	70 %	812
Grain	Brown Malt (British Chocolate)	0.05 kg (1.1%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	100 ml	White Labs