

# Low Alco Dry Stout

- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU **25**
- SRM **29.5**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chevalier Heritage	1 kg (52.6%)	80 %	6
Grain	Simpsons - Black Malt	0.25 kg (13.2%)	70 %	1084
Grain	Simpsons - Roasted Barley	0.25 kg (13.2%)	70 %	1084
Grain	Barley, Flaked	0.2 kg (10.5%)	70 %	4
Grain	Caramel/Crystal Malt - 120L	0.2 kg (10.5%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	6.1 %
Boil	East Kent Goldings	25 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	50 ml	White Labs