

## W034 Dry stout 2

- Gravity **10.5 BLG**
- ABV **4.4 %**
- IBU **34.7**
- SRM **40**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.44 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.64 liter(s)**
- Total mash volume **15.52 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**

### Mash step by step

- Heat up **11.64 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **26.44 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU PALE ALE	3 kg	81 %	21
Grain	Barley, Flaked (Thomas Fawcett)	0.45 kg	76.1 %	9
Grain	CHÂTEAU ROASTED BARLEY	0.25 kg	65 %	3203
Grain	(de) CHÂTEAU CHOCOLAT NATURE	0.1 kg	75 %	2402
Grain	Carafa Special III (Weyermann)	0.08 kg	75.74 %	3734
Sugar	Sugar, Table (Sucrose)	0.15 kg	100 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang (Tettnang Tettnager)	23 g	60 min	4 %
Boil	Southern Promise	15 g	60 min	10 %
Boil	Tettnang (Tettnang Tettnager)	15 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Irish Ale	Ale	Slant	124 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	4 g	Boil	10 min