

Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **23.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Carafa II	0.1 kg (2.4%)	70 %	812
Grain	Barley, Flaked	0.5 kg (12.2%)	70 %	4
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5 %
Aroma (end of boil)	Willamette	15 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min