

# Stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **29.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC  |
|-------|---------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (71.4%) | 85 %   | 7    |
| Grain | Barley, Flaked            | 1 kg (15.9%)   | 70 %   | 4    |
| Grain | Roast barley              | 0.5 kg (7.9%)  | --- %  | 1300 |
| Grain | Acid Malt                 | 0.3 kg (4.8%)  | 58.7 % | 6    |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 80 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 10 min | 5.1 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

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