

Dry Stout #L

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **30**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.7%)	68 %	1200
Grain	Płatki owsiane	1 kg (22.2%)	85 %	3
Grain	Jęczmień palony	0.2 kg (4.4%)	55 %	985
Grain	Golden Ale	1 kg (22.2%)	80 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	100 ml	Wyeast Labs