stoutdry

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **30.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	fawcett - pale ale marris otter	2.5 kg *(78.1%)*	81 %	5
Grain	Fawcett - Crystal	0.25 kg *(7.8%)*	70 %	160
Grain	Jęczmień palony	0.2 kg *(6.3%)*	55 %	985
Grain	Weyermann - Chocolate Wheat	0.25 kg *(7.8%)*	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %