

# Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **33.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss --- %
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.2 kg (80.3%)	79 %	7
Grain	Weyermann pszeniczny jasny	0.2 kg (7.3%)	82 %	6
Grain	Weyermann® czekoladowy	0.09 kg (3.3%)	65 %	1200
Grain	Weyermann® palone ziarna jęczmienia	0.25 kg (9.1%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	55 min	5.8 %
Boil	Challenger	15 g	30 min	5.8 %
Aroma (end of boil)	Challenger	15 g	5 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale