

# Dry Stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **32.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	1.2 kg (71.6%)	83 %	6
Grain	Jęczmień palony	0.1 kg (6%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.125 kg (7.5%)	68 %	1202
Adjunct	Płatki owsiane	0.25 kg (14.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	12 g	60 min	5.1 %
Boil	Fuggles	12 g	20 min	4.5 %
Boil	Fuggles	12 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Fermentis