

# Dry stout

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **27.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.3 liter(s)**

## Steps

- Temp **67.8 C**, Time **60 min**

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.5 kg (42.3%)	78 %	16
Grain	Pale Malt (2 Row) UK	0.68 kg (19.2%)	78 %	6
Grain	Barley, Flaked	0.91 kg (25.6%)	70 %	4
Grain	Briess - Black Barley	0.45 kg (12.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	56.7 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	29.6 ml	Wyeast Labs