

Dry stout II

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **26.9**
- 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 **8.2 liter(s)**
- Total mash volume **11 liter(s)**

Steps

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

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|-----------------|-------|-----|
| Dry Extract | Dry Extract (DME) - Light | 0.82 kg (23.2%) | 95 % | 16 |
| Grain | Pale Malt (2 Row) UK | 1.36 kg (38.4%) | 78 % | 6 |
| Grain | Barley, Flaked | 0.91 kg (25.7%) | 70 % | 4 |
| Grain | Briess - Black Barley | 0.45 kg (12.7%) | 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 |