

## Dry stout II

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- 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 |