

## Dry Stout v2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **28.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (69.3%)	80 %	8
Grain	Barley, Flaked	0.95 kg (18.8%)	70 %	4
Grain	Simpsons - Roasted Barley	0.5 kg (9.9%)	70 %	1084
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.5 %
Boil	Lubelski	25 g	5 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min

Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min