

Dry Stout v2

- 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 |