

# Hoppy Dry Stout

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **28.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **11.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **8.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **5.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (43.4%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (21.7%)	79 %	16
Grain	Weyermann - Carafa II Special	0.15 kg (6.5%)	65 %	1150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.3%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.1 kg (4.3%)	68 %	400
Grain	Pszeniczny	0.125 kg (5.4%)	85 %	4
Grain	Płatki owsiane	0.15 kg (6.5%)	85 %	3
Grain	Abbey Malt Weyermann	0.1 kg (4.3%)	75 %	45
Grain	Aromatic Malt	0.077 kg (3.3%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	25 min	11.6 %
Aroma (end of boil)	lunga	10 g	10 min	11.6 %

Whirlpool	Eureka!	30 g	0 min	18 %
Whirlpool	lunga	4 g	0 min	11.6 %
Dry Hop	ADHA 484	100 g	5 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc T	1.25 g	Boil	10 min