

# Stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **29.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (71.4%)	85 %	7
Grain	Barley, Flaked	1 kg (15.9%)	70 %	4
Grain	Roast barley	0.5 kg (7.9%)	--- %	1300
Grain	Acid Malt	0.3 kg (4.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	80 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	4 g	Boil	10 min