

W014 - Dry stout

- Gravity **12.4 BLG**
- ABV **5.3 %**
- IBU **29.2**
- SRM **40**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.35 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.05 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.05 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **23.35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------|---------|------|
| Grain | Pale Malt, Maris Otter (Thomas Fawcett) | 3 kg | 82.5 % | 14 |
| Grain | CHÂTEAU CHOCOLAT | 0.55 kg | 75 % | 2402 |
| Grain | Barley, Flaked | 0.5 kg | 70 % | 7 |
| Grain | Caraaroma (Weyermann) | 0.2 kg | 73.58 % | 934 |
| Grain | CHÂTEAU ROASTED BARLEY | 0.1 kg | 65 % | 3203 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Fuggle | 50 g | 60 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Lactic Acid | 10 g | Mash | 60 min |
| Fining | Irish Moss | 4 g | Boil | 10 min |