

- Gravity **11.2 BLG**
- ABV ---
- IBU **36**
- SRM **39.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MaltIrish Craft Pale Ale Malt (Minch)	3.5 kg (89.7%)	85 %	5
Grain	Weyermann - Chocolate Wheat	0.2 kg (5.1%)	74 %	1000
Grain	Black Barley (Roast Barley)	0.2 kg (5.1%)	55 %	1367

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	50 min	8.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	5 min