

## dry stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **26.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.89 kg (70%)	80 %	8
Grain	Barley, Flaked	0.54 kg (20%)	70 %	4
Grain	Weyermann - Dehusked Carafa III	0.27 kg (10%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	60 ml	Wyeast Labs