

Dry Stout

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **44.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (82.6%)	79 %	6
Grain	Jęczmień palony	0.2 kg (6.6%)	55 %	985
Grain	Oats, Flaked	0.2 kg (6.6%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.125 kg (4.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale