

# Dry Stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **25.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **11 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Carafa II	0.1 kg (2.4%)	70 %	812
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Płatki owsiane	0.5 kg (12.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	15 g	60 min	4.8 %
Boil	English Golding	15 g	10 min	4.8 %

## Yeasts

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