

## Dry stout II

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **37**
- SRM **26.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **67.8 C**, Time **60 min**

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Light	0.82 kg (23.2%)	95 %	16
Grain	Pale Malt (2 Row) UK	1.36 kg (38.4%)	78 %	6
Grain	Barley, Flaked	0.91 kg (25.7%)	70 %	4
Grain	Briess - Black Barley	0.45 kg (12.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	56.7 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	29.6 ml	Wyeast Labs