

# DryStout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **31.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt      | 3.75 kg (75%) | 83 %  | 7    |
| Grain | Strzegom Karmel 300            | 0.5 kg (10%)  | 75 %  | 299  |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (5%)  | 73 %  | 128  |
| Grain | Briess - Chocolate Malt        | 0.25 kg (5%)  | 72 %  | 690  |
| Grain | Simpsons - Roasted Barley      | 0.25 kg (5%)  | 70 %  | 1084 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 15 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 15 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 25 g   | 15 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|