

## Feel the darkness

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **43**
- SRM **23.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (61.2%)	85 %	7
Grain	Barley, Flaked	1 kg (20.4%)	70 %	4
Grain	BESTMALZ - Best Pilsen	0.5 kg (10.2%)	80.5 %	4
Grain	Roast barley	0.3 kg (6.1%)	--- %	1300
Grain	Brown malt	0.1 kg (2%)	--- %	140

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	11.7 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	0 min	5.1 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	10 min