

## W014 - Dry stout

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- Gravity **12.4 BLG**
- ABV **5.3 %**
- IBU **29.2**
- SRM **40**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.35 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.05 liter(s)**
- Total mash volume **17.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.05 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **23.35 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt, Maris Otter (Thomas Fawcett)	3 kg	82.5 %	14
Grain	CHÂTEAU CHOCOLAT	0.55 kg	75 %	2402
Grain	Barley, Flaked	0.5 kg	70 %	7
Grain	Caraaroma (Weyermann)	0.2 kg	73.58 %	934
Grain	CHÂTEAU ROASTED BARLEY	0.1 kg	65 %	3203

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggle	50 g	60 min	4.5 %

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	10 g	Mash	60 min
Fining	Irish Moss	4 g	Boil	10 min