

# dry matuesz stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **23.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.2 kg (91.7%)	78 %	6
Grain	Black (Patent) Malt	0.1 kg (4.2%)	55 %	1300
Grain	Briess - Dark Chocolate Malt	0.1 kg (4.2%)	60 %	827

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	55 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale