

Dry Stout

- Gravity **11 BLG**
- ABV ---
- IBU **32**
- SRM **34**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-10.2 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (78.4%)	85 %	7
Grain	Weyermann - Light Munich Malt	0.5 kg (9.8%)	82 %	14
Grain	Weyermann - Dehusked Carafa I	0.25 kg (4.9%)	55 %	985
Grain	Weyermann - Carafa II	0.35 kg (6.9%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	11.5 g	Mangrove Jack's