

Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **38.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60.6%)	80 %	5
Grain	Barley, Flaked	1 kg (20.2%)	70 %	4
Grain	Simpsons - Roasted Barley	0.5 kg (10.1%)	70 %	1084
Grain	Weyermann - Acidulated Malt	0.25 kg (5.1%)	80 %	6
Grain	Extra black	0.2 kg (4%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	30 min	4.5 %
Boil	Challenger	25 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis