

DryStout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **31.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.75 kg (75%) | 83 % | 7 |
| Grain | Strzegom Karmel 300 | 0.5 kg (10%) | 75 % | 299 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (5%) | 73 % | 128 |
| Grain | Briess - Chocolate Malt | 0.25 kg (5%) | 72 % | 690 |
| Grain | Simpsons - Roasted Barley | 0.25 kg (5%) | 70 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|