

Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **35**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **69 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Maris Otter Crisp | 2 kg (41.7%) | 83 % | 6 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (20.8%) | 80 % | 20 |
| Grain | Płatki żytnie | 0.8 kg (16.7%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.2%) | 68 % | 400 |
| Grain | Crystal Light 160-180 EBC Crisp | 0.25 kg (5.2%) | 75 % | 170 |
| Grain | Carafa III | 0.5 kg (10.4%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Boil | Fuggles | 25 g | 5 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 250 ml | --- |