

# Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **32.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount          | Yield | EBC  |
|---------|---------------------------|-----------------|-------|------|
| Grain   | Maris Otter               | 1.2 kg (71.6%)  | 83 %  | 6    |
| Grain   | Jęczmień palony           | 0.1 kg (6%)     | 55 %  | 985  |
| Grain   | Strzegom Czekoladowy 1200 | 0.125 kg (7.5%) | 68 %  | 1202 |
| Adjunct | Płatki owsiane            | 0.25 kg (14.9%) | 60 %  | 3    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 12 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 12 g   | 20 min | 4.5 %      |
| Boil    | Fuggles            | 12 g   | 10 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5 g    | Fermentis  |