

Dry stout (2018)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **30.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promise	2 kg (80%)	81 %	6
Grain	Fawcett pszenica prażona	0.25 kg (10%)	70 %	6
Grain	Jęczmień palony	0.25 kg (10%)	55 %	1333

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	15 g	60 min	6 %
Boil	Fuggles	15 g	60 min	4.5 %
Boil	Bramling	10 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar