

Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **38.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (72.7%)	80.5 %	6
Grain	Barley, Flaked	0.5 kg (9.1%)	70 %	4
Grain	Black Barley (Roast Barley)	0.5 kg (9.1%)	55 %	985
Grain	Weyermann - Dehusked Carafo III	0.5 kg (9.1%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	10 g	10 min	3.8 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	3.8 %
Whirlpool	East Kent Goldings	20 g	1 min	3.8 %
Boil	Magnum	20 g	60 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

Notes

- Grain Weight:6.4 kilograms
Grain Temperature:20° C
Strike Water Amount:19.5 liters
Target Mash Temperature:66° C
Equipment Loss:0° C
Strike Water Temperature:72.3° C

14.5 21l + 9 1l = 14 22l

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