

Dry Stout

- Gravity **11.1 BLG**
- ABV ---
- IBU **47**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.45 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12.45 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Maris Otter Blend Pale Ale	3 kg	80 %	15
Grain	Fawcett Roasted Barley (palony jęczmień)	0.35 kg	68.5 %	3868
Grain	BestMälz Caramel Pils	0.3 kg	78 %	12
Grain	Fawcett Pale Crystal	0.25 kg	70 %	225
Grain	Fawcett Wheat	0.25 kg	82.5 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7.5 %
Boil	East Kent Goldings (EKG)	15 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Irish Ale Yeast	Ale	Liquid	ml	White Labs