

# Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **35.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.2 kg (4.1%)	71 %	600
Grain	Simpsons - Roasted Barley	0.2 kg (4.1%)	70 %	1084
Grain	Barley, Flaked	0.5 kg (10.2%)	70 %	4
Grain	castle malting black	0.2 kg (4.1%)	70 %	1350
Grain	castle malting coffee	0.3 kg (6.1%)	70 %	500
Grain	Viking Munich Malt	0.5 kg (10.2%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flyer	30 g	40 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale