

Dry Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **39**
- SRM **20**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (79.5%) | 80 % | 5 |
| Grain | Barley, Flaked | 0.4 kg (9.1%) | 70 % | 4 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (5.7%) | 20 % | 493 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (2.3%) | 70 % | 1024 |
| Grain | Carafa II | 0.1 kg (2.3%) | 70 % | 812 |
| Grain | Brown Malt (British Chocolate) | 0.05 kg (1.1%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 25 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 100 ml | White Labs |