

Dry Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **30.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (76.9%)	85 %	7
Grain	Barley, Flaked	0.3 kg (11.5%)	70 %	4
Grain	Carafa II	0.1 kg (3.8%)	70 %	812
Grain	Black Barley (Roast Barley)	0.2 kg (7.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5 %
Boil	Willamette	15 g	5 min	5 %
Boil	Fuggles	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis