

## #37 Dry Stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **35.4**
- 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 **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount          | Yield  | EBC  |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Briess - Pilsen Malt            | 1.65 kg (70.5%) | 80.5 % | 3    |
| Grain | Barley, Flaked                  | 0.35 kg (15%)   | 70 %   | 4    |
| Grain | Simpsons - Roasted Barley       | 0.24 kg (10.3%) | 60 %   | 1084 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (4.3%)   | 60 %   | 1024 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 12 g   | 60 min | 11 %       |

### Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| West Yorkshire | Ale  | Slant | 100 ml | Wyeast     |