

dry stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **27.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (75.5%)	80 %	5
Grain	Weyermann - Carafa I	0.14 kg (3.3%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (9.4%)	73 %	1001
Grain	Barley, Flaked	0.5 kg (11.8%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

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