

# Dry stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **47**
- SRM **28**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (70%)	80 %	7
Grain	Black Barley (Roast Barley)	0.5 kg (10%)	55 %	985
Grain	Barley, Flaked	1 kg (20%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	75 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	5 g	Boil	15 min