

Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **31.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (71.4%) | 85 % | 7 |
| Grain | Briess - Munich Malt 10L | 0.8 kg (19%) | 77 % | 20 |
| Grain | Black Barley (Roast Barley) | 0.2 kg (4.8%) | 55 % | 985 |
| Grain | Briess - Chocolate Malt | 0.2 kg (4.8%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |