

# Dry Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **23.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (78%)   | 85 %  | 7   |
| Grain | Carafa II                 | 0.1 kg (2.4%)  | 70 %  | 812 |
| Grain | Płatki jęczmienne         | 0.5 kg (12.2%) | 70 %  | 3   |
| Grain | Jęczmień palony           | 0.3 kg (7.3%)  | 55 %  | 985 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | English Golding | 15 g   | 10 min | 4.8 %      |
| Boil    | English Golding | 15 g   | 60 min | 4.8 %      |

## Yeasts

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