

# stoutdry

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **30.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | fawcett - pale ale marris otter | 2.5 kg (78.1%) | 81 %  | 5   |
| Grain | Fawcett - Crystal               | 0.25 kg (7.8%) | 70 %  | 160 |
| Grain | Jęczmień palony                 | 0.2 kg (6.3%)  | 55 %  | 985 |
| Grain | Weyermann - Chocolate Wheat     | 0.25 kg (7.8%) | 74 %  | 788 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 15 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |