

## Dry stout #1 kon

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **40.8**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (51.9%)	80 %	4
Grain	Carafa II	0.4 kg (13.8%)	70 %	1200
Grain	Jęczmień palony	0.08 kg (2.8%)	55 %	---
Grain	płatki jęczmienne	0.25 kg (8.7%)	85 %	3
Grain	Pilzneński	0.45 kg (15.6%)	81 %	16
Grain	coffe castle	0.11 kg (3.8%)	75 %	470
Grain	Strzegom Karmel 30	0.1 kg (3.5%)	75 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	40 min	16.8 %
Boil	Columbus/Tomahawk/Zeus	17 g	5 min	16.8 %

### Yeasts

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