

# Dry Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **26.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Płatki jęczmienne	1 kg (20%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	55 min	4.5 %