

# Dry stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **27.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (64.5%)	78 %	6
Grain	Strzegom Monachijski typ I	1.1 kg (23.7%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.2%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	1100
Grain	Weyermann - Carafa II	0.05 kg (1.1%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar