

## Dry stout

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **32.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (65.9%)	78 %	6
Grain	Monachijski	1 kg (22%)	80 %	16
Grain	Jęczmień palony	0.35 kg (7.7%)	55 %	985
Grain	Chocolate Malt (UK)	0.2 kg (4.4%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale