

# Dry Stout

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **43.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Simpsons - Maris Otter           | 6 kg (66.7%)  | 80 %  | 5.3  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.6%) | 73 %  | 1001 |
| Grain | Jęczmień palony                  | 0.5 kg (5.6%) | 55 %  | 985  |
| Grain | Płatki owsiane                   | 0.5 kg (5.6%) | 85 %  | 3    |
| Grain | Strzegom Czekoladowy 1200        | 0.5 kg (5.6%) | 68 %  | 1202 |
| Grain | Strzegom Monachijski typ I       | 1 kg (11.1%)  | 79 %  | 16   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 70 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 30 g   | 10 min | 4.5 %      |