

# Dry Stout

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **25.8**
- Style **Dry Stout**

## 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 liter(s)**
- Total mash volume **10.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (60.2%)	80 %	5
Grain	Monachijski	0.5 kg (18.8%)	80 %	16
Grain	Płatki owsiane	0.3 kg (11.3%)	85 %	3
Grain	Weyermann - Dehusked Carafa III	0.13 kg (4.9%)	70 %	1024
Grain	Jęczmień palony	0.13 kg (4.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Kazbek	25 g	15 min	6.5 %