

Dry Stout 13*Blg

- Gravity **13 BLG**
- ABV ---
- IBU **43**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time --- **min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.05 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------|-------|------|
| Grain | Pale Malt (2 Row) UK | 4.4 kg | 78 % | 7 |
| Adjunct | Płatki Jęczmienne | 0.6 kg | 78 % | 7 |
| Grain | Jęczmień palony | 0.4 kg | 55 % | 1333 |
| Grain | Czekoladowy | 0.25 kg | 1 % | 1333 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 45 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 7 g | Safale |