

# Dry Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **26.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60.6%)	85 %	7
Grain	Monachijski	1 kg (20.2%)	80 %	16
Grain	Oats, Flaked	0.4 kg (8.1%)	80 %	2
Grain	Czekoladowy	0.25 kg (5.1%)	60 %	788
Grain	Jęczmień palony	0.3 kg (6.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %