

# Dry Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **28.8**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.5%)	79 %	16
Grain	Czekoladowy	0.25 kg (4.4%)	60 %	788
Grain	Jęczmień palony	0.15 kg (2.6%)	55 %	985
Grain	Carafa II	0.2 kg (3.5%)	70 %	812
Grain	Płatki owsiane	0.6 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale